



## LANGHE NEBBIOLO

**Variety of vine:** Nebbiolo 100%

**Vineyards position:** Castagnito, Piedmont, Italy.

**Soil:** clayey with sand.

**Date of harvesting:** beginning of October.

**Yield per hectare:** 40 hl

**Wine-making:** the harvesting is done in two sessions, one week from one another. Maceration is developed in stainless steel casks for 4 to 5 days. The wine stays in 600 litres oak casks for 8 to 9 months and then it is transferred in stainless steel casks. The wine is bottled in June and September, one year after the harvesting, and is ready for the market.

**Tasting notes:** the colour is red with an ethereal fragrance, elegant; there are perceptions of violet, marasca and final notes of spice. It is full, aristocratic and delicate.

**Dishes:** perfect with roasts, game and matured cheeses.

**Temperature of taste:** 18° C