

# CLASSIC

## LANGHE NEBBIOLO

This typical product derives from a careful grapes selection and research for balance. The name Langhe Nebbiolo represents its own land of origin.

**WINE CLASSIFICATION:** Langhe Nebbiolo DOC.

**GRAPE VARIETY:** 100% Nebbiolo.

## PLACE OF ORIGIN

Derives from vineyards located in the municipalities of Barolo area.

## THE VINEYARD

The vines are Guyot grown with the countertrellis system of planting, and medium-short pruning. The vineyard has an average density of 4000 vine-stocks per hectare, and the production is reduced by the cluster thinning method.

## VINIFICATION

The grapes are collected when they are ripened and laid into small 20kg perforated boxes. If necessary, a strict cluster selection is made. The grapes are taken to the wine cellar and crushed within a few hours from the harvest. The fermentation takes place at the controlled temperature of about 28°C with repeated and delicate pumping over. The marc maceration is on average of 150 hours. The wine is then put in wooden barrels where the subsequent malolactic fermentation has taken place.

## FINING

12-24 months in big oak barrels(27hl).

## TASTING NOTES

The Nebbiolo harvest was very long in autumn this help to obtain sweeter tannins and ethereal notes. Blending this areas the colour is red ruby with a garnet hint. Raspberry and mulberry allure the nose and the palate is astonished from the elegance and the softness of the thin tannins structure.

## FOOD MATCHES

Suitable for red meat dishes or game.

## ABOUT SERVING THIS WINE

The bottle, to be kept horizontally while stored, must be served at a temperature of about 18°C. This wine is suitable for early consumption.

## ANALYTICAL INFORMATION

Alcohol content: 13.5%/vol.  
Residual sugars: 1 g/l  
Total acidity: 5.8 g/l  
Dry residue: 28 g/l

