

LANGHE DOC NEBBIOLO 2017

TYPE: DRY RED WINE

AREA: LANGHE - MONFORTE D'ALBA (CN)

VARIETY: NEBBIOLO 100%

Wine obtained from our estate *Nebbiolo* grapes.

CHARACTERISTICS OF THE VINEYARD

SITE: Monforte d'Alba

SURFACE: 1.2 hectares

ALTITUDE: about 430 meter

EXPOSURE: East

SOIL: Elveziano - clayey calcareous

CANOPY SYSTEM: Guyot VSP

DENSITY: 5000 plants/hectare

AGE OF THE VINEYARD: 19/21 years

HAND PICKED

2017 production: 12200 bottles 0.75 L

Alcohol: 14.79 % by vol.

Total acidity: 5.26 grams per liter

Net dry extract: 26.6 grams per liter

Total sulphurs dioxide: 67 mg/L

ENOLOGY

Vinification starts after a manual harvest in crates with immediate stalk removal, followed by four pump overs a day for the first week. Maceration lasts eight days. After tracking, decanting and malolactic fermentation occurs, the wine is then left to stand in wood in *Slavonian Oak* barrels for 12 months. Bottled in November 2018.

TASTING NOTE

Medium cherry-tinged ruby in color. The body is soft and the scents are fresh and elegant. You can find violets, berries, brambles, mint and a touch of black pepper on the nose and palate.

FOOD PAIRINGS

Langhe DOC Nebbiolo is a wine that can be drunk young or left to age for eight to ten years. It is best served at a temperature between sixteen and eighteen degrees and it is ideally paired with meat, cheese and cold meats and pasta dishes with either meaty or vegetarian sauces.

