



LANGHE NEBBIOLO

DOC

Grape varieties

At least 85% Nebbiolo

Production technique

The grapes are harvested between 1st and 10th October and the must ferments for approximately 9 days, at 28°C. The wine matures for approximately 6 months in Slavonian oak barrels and refines for at least 4 months in the bottle.

Organoleptic characteristics

Pale red color with shades tending towards garnet, elegant, spicy and floral bouquet with velvety notes of violet and rose. Dry, soft and pleasantly harmonious flavour, with notable persistence. Harmonious and pleasant wine, of great balance and typicality.

Winemaker's recommendations

Excellent with fine cuisine dishes with red or white sauces.

Delicious with fondue.

Serve at 14/16°C.