



“LANGHE NEBBIOLO” D.O.C.

Azienda Agricola **SOTTIMANO**

Località Cottà
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TECH

Grape: **Nebbiolo**.

Location: Neive.

Cru: Basarin.

Size of Vineyard: 3.70 ha.

Average production: 22.000 btls/year.

THE VINEYARD

The Langhe Nebbiolo is produced from the vineyard of Basarin, in the area of Neive.

It is an historical and very prestigious vineyard. Its position on the border

between the zone of Neive and Treiso, together with the high altitude, give to the wines a particular note of spices with a hint of licorice, as well a great complexity and a considerable structure. The vines are very young, about 14-15 years old, and for this reason the grapes cannot yet express the richness of polyphenols or all the aromas and the “nuances” that an important cru like this could have. That’s why we decided to declassify it from Barbaresco docg to Langhe Nebbiolo.

THE VINIFICATION

The fermentation and the maceration of the skins normally takes about 25 days. No selected yeasts are used. The malolactic fermentation happens in French barrels coopered expressively for us by Francois Frères in Burgundy. The wine stays in these barrels for approximately 14-16 months, half of this time on its lees.

15% of the barrels used for aging this wine are new, the remaining 85% have

previously been used up to 4 times. There is no filtering and no fining prior to bottling. The Langhe Nebbiolo, due to the severe green harvest done during the summer, has a deep brilliant red, an intense, persistent nose of fruits and spices, with some hints of dried rose, cherries and tobacco. On the palate it shows a good, firm body and very refined tannins, with notes of violet, mint and a fresh, vibrant fruit.

info and updates in our website: www.sottimano.it