

Langhe Nebbiolo DOC



Appellation: Langhe nebbiolo doc

Varietal: Nebbiolo

Area of production: La Morra and Monforte

Bottles produced: 15.000

Age of the vines: from 20 to 50 years old

Soil composition: calcareous but also very sandy

Exposure: various, south-east, east

Vinification: maceration on the skins for approx. 3 / 4 days in rotary fermenters with temperature control, short passage in used French barrique for 5 months

Color: intense ruby

Nose: delicate, fresh aromas of rose petals and red fruits

Taste: nice tannins, but not dry. Intense taste of red fruits and good acidity