

LANGHE NEBBIOLO DOC

Grape variety: Nebbiolo 100%

Production area: Monforte Roero

Vinification: destemming of fresh grapes. Fermentation in stainless steel tank. Upon reaching the peak temperature, délestage in a steel tank at a controlled temperature at 18 °C for one night. Pumping over and punching down only during the tumultuous phase. Racking off before all the alcohol is done.

Refinement: only steel.

Average life of the wine: wine that expresses pleasantness already in the first years of life. It acquires elegance and body with medium-long aging.

Serving Temperature: 18-21° C

Colour: pale ruby red

Fragrance: fine and delicate perfume, with hints reminiscent of cherry and wild strawberry.

Taste: initially, the pleasantness of the fruit dominates the palate. Subsequently, an elegant, silky and soft tannin emerges, typical of the sandy soils of Roero.

Pairings: it goes perfectly with long-matured cheeses, first courses of stuffed pasta or with substantial condiments and second courses of meat typical of Piedmont such as braised meats and roasts. Dream combination with artisanal dark chocolate.

