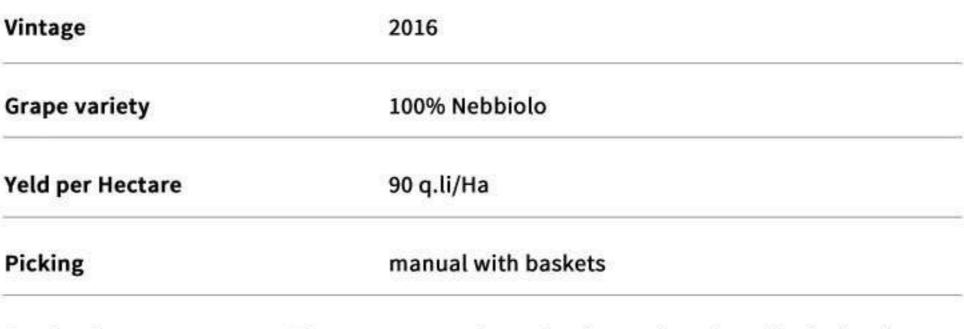


Langhe Nebbiolo

Denominazione di Origine Controllata





Production The grapes come from the vineyards to the cellar in the shortest possible time and the grapes are selected to have the best results.

After pressing grapes, the must is transferred into a steel barrel, where it start the alcoholic fermentation for 6-7 days, with controlled temperaure (28°C). In this time, délestage process permit to have colour, aroma and tannic structure.

Alcohol	14%	
Net dry extract	19 g/l	
Total acidity	4,5 g/l	

Tasting notes:

A wine with a good structure, also suitable for an average aging in bottle (3-5 years).

Bright red color, medium intensity with orange reflections.

The aromas are fruity and wide, hints of violet and raspberry with spicy notes.

The taste is dry and enveloping with soft and delicate tannins ..

Food-wine pairings

Tagliatelle pasta with a meat or porcini mushroom sauce, red and white meats including grills, game and tasty, medium mature cheeses

18/20 °C Serving temperature::

CONSORZIO DI TUTELA
BAROLO BARBARESCO

Location clay and silt Soil 299 m a.s.l. Altitude Breeding system Guyot Harvest October



