



La Patareina
La Terra, le Vigne, il Vino

Langhe Nebbiolo

Denominazione di Origine Controllata

“Cico”



Vintage	2016
Grape variety	100% Nebbiolo
Yield per Hectare	90 q.li/Ha
Picking	manual with baskets

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 temperature (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

Serving temperature:: 18/20 °C

Production Area: Alba, Diano d’Alba, Grinzane Cavour, La Morra, Monchiero, Monforte d’Alba, Montelupo Albese, Novello, Roddi, Roddino e Verduno.

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

