

Langhe Nebbiolo DOC



Grape-variety: Nebbiolo 100%

Yield in wine: 70%

Average yield: 63 hl per hectare

Growing location: Nebbiolo is perhaps the most noble of Italian varieties, and is one of the most demanding in terms of soil, climate and environmental conditions. Grown almost exclusively in Piedmont, it is used throughout the region to produce several great D.O.C. (Controlled Denomination of Origin) and D.O.C.G. (Controlled and Guaranteed Denomination of Origin) wines. The latest to be awarded this status is "Langhe Nebbiolo", grown on Nebbiolo vineyards located on the hills of the Langhe where the soil has a high limestone and marl content.

Wine-making process: it is made in a traditional way, with a 7-8 day floating cap fermentation in stainless steel tanks at a controlled temperature (28 °C), followed by ageing in wood for 2-3 months and then in the bottle for at least the same length of time.

Ageing: it will usually reach its peak 3-4 years after the harvest, but this period can vary considerably depending on the vintage.

Tasting characteristics: when young, it features a fragrance which is wonderfully spontaneous and full of surprise: in its bouquet, colour, and generous, velvety body this langhe Nebbiolo brings out all the typical qualities of the magnificent vine it is made from. Later in life its colour becomes garnet-red with strong orange shades, and its nose deepens, with traces of withered flowers, such as roses and, above-all, geraniums. Its warm, soft, well-bodied flavour is velvety and well-balanced, lingering in the mouth.

Alcohol content: 13.5% Vol.

Pairings: ideal with flavoursome pasta dishes, meats and medium-mature cheeses.

Serving temperature: 15-16° C

Bottle size: Lt. 0.75