



LANGHE NEBBIOLO DOC

Grape varietal: 100% Nebbiolo

Planting layout: 2.60 x 0.90 m

Altitude: 250 metres a.s.l.

Exposure: south-west

Vine training technique: guyot

Age of vines: 20-40 years

Yield per hectare: 70 quintals of grapes/ha

Soil: limestone – blue marlstone

Harvest: October

Vinification: traditional in temperature controlled tanks

Ageing: 10 months in stainless steel tanks

Further ageing: 6 months in the bottle

Sensory characteristics: Fairly intense ruby red colour, rich, elegant and fruity bouquet with floral scents of rose and violet. The palate is fine, very savoury, persistent and with a pronounced sweetness typical of fresh Nebbiolo.

