



# Langhe doc Nebbiolo

## Location

Langhe DOC area

## Grape variety

Nebbiolo

## Vineyard

Different exposures, altitudes from 340 to 520 m a.s.l.

## Vinification

The grapes are harvested by hand in October. After de-stemming and soft crushing, the juice is fermented in contact with the skins in concrete tanks for about 15 days, with daily pump-overs and one délestage at half way point.

## Aging

In large 50 hl French oak barrels for a few months.

## Perfumes

Violet and roses, fruity scents with cherry notes.

## Taste

Elegant and bloody structure, fine tannins and crisp freshness.  
Easy to drink.

## Pairing

Perfect for any situation, from simple picnic to sophisticated aperitif; easily supports structured dishes; pleasant also in warmer months (Serving temperature: 14-16°C).



GIOVANNI ROSSO