

LANGHE DOC NEBBIOLO

GRAPE VARIETY

NEBBIOLO

LAND VINEYARDS

VINEYARD LOCATED IN THE COMMUNE OF POCAPAGLIA,
CHARACTERISED BY A FRANCO-LIMOUSOUS SOIL:
5% SAND, 71% SILT AND 24% CLAY

ALTITUDE

240-300 M.A.S.L.

BREEDING

ESPALIER WITH GUYOT PRUNING

WINEMAKING

DURING THE HARVEST, THE GRAPES ARE SELECTED AND PICKED BY HAND INTO 20 KG CRATES.

IN THE CELLAR, VINIFICATION IS TRADITIONAL: AFTER DESTEMMING, THE GRAPES ARE SOFTLY CRUSHED.

THE FERMENTATION OF THE MUST, IN CONTACT WITH THE SKINS, LASTS ABOUT 15-20 DAYS AT A TEMPERATURE OF 26°-28° C IN STEEL TANKS. NUMEROUS PUMPING OVER IS CARRIED OUT TO FAVOUR EXCELLENT EXTRACTION OF COLOUR AND TANNIN.

AFTER RACKING, MALOLACTIC FERMENTATION TAKES PLACE.

THE WINE MATURES SUR LIE, IN ORDER TO OBTAIN GREATER COMPLEXITY AND PERSISTENCE

SERVICE

CONSUMPTION AT A TEMPERATURE OF 16°-18° C IS RECOMMENDED

FORMATS

0.75 LITRES

