

## Langhe Nebbiolo

<p><b>PRODUCTION AREA:</b></p> <p>Piedmont Region - Langhe producing area including the communes of Cuneo province 100% Selected Subcontractors Continental climate</p>
<p><b>SOIL</b></p> <p>Medium soil with predominantly calcareous marl, iron and limestone</p>
<p><b>VINEYARDS</b></p> <p>85% Nebbiolo - 15% Barbera . Training system: simple guyot Exposition: south, south west / south est Plants per hectare: 4.200 / 4.800 Age of the vineyard: 20/25 years of average Average yield: 9000 kg of grapes per hectare</p>
<p><b>HARVEST:</b></p> <p>The grapes are manually picked in plastic cases of maximum 18 /20 kg. This avoids having green parts or leaves on the cases. Harvest depending on the vintage takes place between the 3<sup>rd</sup> week of September and mid-October.</p>
<p><b>WINEMAKING:</b></p> <p>The grapes are destemmed and crushed and directly pumped into vertical stainless-steel tanks. Primary alcoholic fermentation is carried in stainless steel temperature-controlled tanks. In the first 4 days pump overs are frequent to increase color extraction (4 or 5/day). Towards the end of the fermentation maximum 1 pump-over /day. The last week of maceration happens with submerged cap technique. Maceration lasts for maximum 18/25 days. After separating the wine and the skins, malolactic fermentation is carried starting in medium toasted French oak 225 barriques, and then finished in stainless steel tanks.</p>
<p><b>ELEVAGE:</b></p> <p>the wine matures for 3 months in big wooden oak casks.</p>
<p><b>TASTING NOTES</b></p> <p>The Langhe DOC Nebbiolo has a intense red color with orange tinges. The bouquet is typical and displays notes of spices, licorice, red fruits, as well as savory notes of toasted caramel. The body is well balanced with well integrated tannins. It has a good aging potential. With aging it's bouquet becomes more ethereal and complex.</p> <p>Pairing This wine is ideal for mature aged cheeses. Be extravagant or low-key as this wine pairs well with Piedmont favorites made with pork or veal as well as most savory dishes. Serve between 16-18° C / 60-64° F. Open for 1 hour before serving.</p>