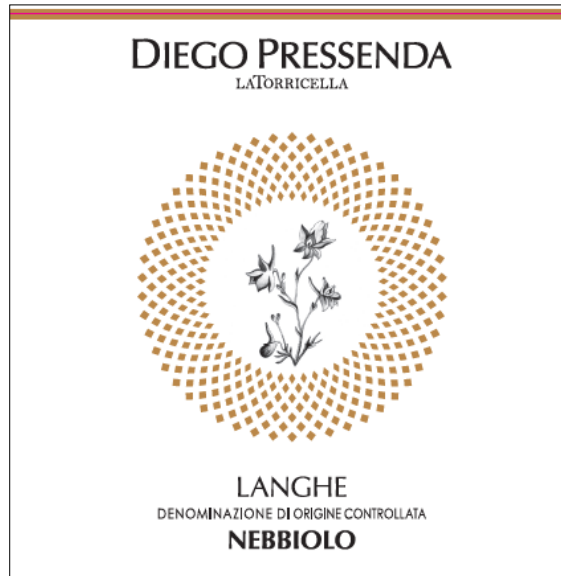




LANGHE DOC NEBBIOLO



VINEYARD

This wine is made with grapes from the top of the vineyard where the soil is light and less calcareous.
Exposure: West.

Location	Monforte d'Alba
Grape Variety	100% Nebbiolo
Year of planting	1997
Medium altitude	500 m
Average Production/HA*	50 hectolitres
Harvest	+/- second week of October
Alcohol	13,5%

*1 HA (hectare) = 2.47 acres

VINIFICATION

Cryomaceration on its skins for 24 hours, then traditional maceration on its skins for 10 days.
Maturation: in stainless steel tanks for approximately six months until bottling.

TASTING NOTES

The Langhe Nebbiolo is a wine with a pale red garnet color. Aromas of fresh fruit, like wild strawberries and flowers, like lilies can be found.

The palate is elegant, full-bodied and well balanced with fresh tannins, typical of this vine.
Perfectly paired with starters, pasta, grilled or stewed red meats.

CONTAINS SULFITES