

Langhe D.o.c. Nebbiolo

Nebbiolo is a medieval vine variety intimately linked to our territory. Cultivated in Piedmont since 1200, the story tells that the King of England and Duke of Aquitaine, Edward I, received it as a gift back in 1272. Destined to become part of the history of our territory, Nebbiolo vine offers great wines that reflect the characteristics and peculiarities of the hill from which the grapes come from. Our Langhe Nebbiolo is a wine with a strong personality, full, round and harmonious but capable of evolving over time, revealing new sides of its personality.



Variety: nebbiolo

Production area: Monforte d'Alba, in the neighbourhood of Perno

Altitude: about 350m

Soil composition: marly soil, rich in sandstone

Cultivation method: Guyot

Exposure: South mainly

Harvest: by hand, October



Vinification: destemming-crushing, maceration in temperature controlled tanks at a maximum temperature of 28°C for about 10 days with daily pumping over of the must, followed by malolactic fermentation;

Ageing: in stainless steel tanks.



Colour: ruby red with orange reflections;

Nose: floral sensations of rose petals, violet and berries;

Taste: excellent persistence that recalls orange peel with notes of earth and mineral.



Serving temperature: 16-18°C

Food pairings: ideal with main dishes of meat and medium or mature cheeses. Perfect also with homemade pasta and risotto.

Wine that manifests its agreeability during its youth and is also suitable for a good ageing, acquiring complexity.

DOSIO