



Langhe Nebbiolo

Denominazione di Origine Controllata

Production area: Monrobiolo di Bussia / San Giovanni

Grape varietal: 100% Nebbiolo

Harvest time: October

Vinification: the stalks are removed and the pressed grapes ferment in stainless steel for about 15/20 days at controlled temperature (25/28 °C). During maceration, manual mixing of the skins takes place. After racking, the wine completes the ageing in small oak barrels for about 12 months, and then it is transferred to steel tanks where it remains until bottling. Glass ageing for 3 months.

Color: medium intensity ruby red color with burgundy reflections

Nose: delicate, scents of violet and cherry well mixed with the spicy scents of oak

Taste: dry and balanced with young tannin.



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