



## 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.

