

NEBBIOLO LANGHE DOC



VINEYARD & PRODUCTION INFO

Vineyard size: 5.2 ha
Soil composition: marly-calcareous
Training method: Guyot
Elevation: 300-380 m a.s.l.
Vines/ha: 4,500 vines/ha
Exposure: East/South-West
Vines age: 14-45 years
Harvest time: early October
First vintage: 1930
Production: 40,000 bottles



WINEMAKING & AGING

Varietal composition: 100% Nebbiolo
Fermentation
Container: glazed concrete vats
Length: 8-10 days
Temperature: 82 °F
Malolactic fermentation: yes
Aging
Container: 500l tonneaux
Wood: French oak
Length: 1 year
In bottle: 4-6 months



TECHNICAL DATA

Alcohol: 14%
Residual sugar: 1.55 g/l
Acidity: 5.35 g/l
Dry extract: 28.20 g/l



FOOD PAIRINGS

Very versatile wine and easily paired with white meats, medium-aged cheeses, less elaborate and even more complex dishes.



TASTING NOTE

An elegant wine, with a garnet red color and a persistent fruity aroma, a full-bodied flavor and extremely pleasant to drink even when young. The perfume has hints of red fruits such as currants, blueberries, cassis and also aromas of spices in the finish.

PRODUCER PROFILE

Estate owned by: Matteo Sardagna
Winemaker: Zvonimir Jurkovic
Total land under vine: 75 ha
Winery production: 400,000 bts
Region: Piedmont (Italy)

