

# NEBBIOLO LANGHE DOC



## VINEYARD & PRODUCTION INFO

**Vineyard size:** 0.5 ha

**Soil composition:** sand and sandstone alternating with grey silty marl, coming from the Lequio formations

**Training method:** Guyot

**Elevation:** 820 ft a.s.l.

**Vines/ha:** 4,500 vines/ha

**Exposure:** South/South-East/East

**Vines age:** 20 years

**Harvest time:** October

**First vintage:** 2014

**Production:** 5,000 bottles



## WINEMAKING & AGING

**Varietal composition:** 100% Nebbiolo  
**Fermentation**

**Container:** stainless steel tanks

**Length:** 20 days

**Temperature:** 75 °F

**Maceration**

**Technique:** on the skins with frequent pumping over

**Length:** 20 days

**Aging**

**Container:** 25hl barrels and tonneaux

**Wood:** French oak

**Length:** 12 months

**In bottle:** 6 months



## TECHNICAL DATA

**Alcohol:** 14%

**Residual sugar:** 0 g/l

**Acidity:** 5.48 g/l

**Dry extract:** 24.9 g/l



## FOOD PAIRINGS

A very food-friendly wine. Perfect with appetizers, charcuterie, cheese, hot and cold pasta, and meat dishes.



## TASTING NOTE

Medium-dark ruby red color.

The nose is elegant, with aromas of roses and wild strawberries that evolve over time, with subtle hints of pink pepper.

On the palate, it is dry, fresh, and well balanced, with velvety tannins and good aromatic persistence. Long, fruity finish with dominant red-berried flavors.

## PRODUCER PROFILE

**Estate owned by:** Garesio family

**Winemaker:** Gianluca Colombo

**Total land under vine:** 25 ha

**Winery production:** 90,000 bts

**Region:** Piedmont (Italy)

