

# LANGHE NEBBIOLO DOC



## VINEYARD & PRODUCTION INFO

**Vineyard size:** 120 ha  
**Green Status:** conventional  
**Soil composition:** calcareous-clayey  
**Training method:** Guyot  
**Elevation:** 656-1,312 ft a.s.l.  
**Vines/ha:** 3,000 vines/ha  
**Exposure:** South/West/East  
**Vines age:** 4-10 years  
**Harvest time:** beginning of October  
**First vintage:** 1975  
**Production:** 180,000 bottles



## WINEMAKING & AGING

**Varietal composition:** 100% Nebbiolo  
**Fermentation**  
**Container:** stainless steel tanks  
**Length:** 20 days on the skins  
**Temperature:** 82 °F  
**Malolactic fermentation:** yes  
**Aging**  
**Container:** large oak casks  
**Wood:** French oak  
**Length:** 4 months  
**In bottle:** 3 months



## TECHNICAL DATA

**Alcohol:** 13.5%  
**Residual sugar:** <1.0 g/l  
**Acidity:** 5.8 g/l  
**Dry extract:** 26 g/l



## FOOD PAIRINGS

Meat and vegetable appetizers, pasta dishes including spicy pasta, and white and red meats.



## TASTING NOTE

Medium-bodied, with notes of flowers and red fruit and a pleasant, spicy finish.

## PRODUCER PROFILE

**Estate owned by:** cooperative  
**Winemaker:** Fabio Accomasso  
**Total land under vine:** 120 ha  
**Winery production:** 620,000 bts  
**Region:** Piedmont (Italy)

