



Langhe Nebbiolo D.O.C.

It is **bright ruby red** and has very subtle and delicate hints of **raspberry, geranium and rose**.

On the palate it is **dry**, with good structure and **soft, elegant tannins**.

It is a perfect wine for the **whole meal**, easily paired with many foods, including pasta, meat and cheese.

Base information

Product name: Langhe DOC Nebbiolo
Grape variety: nebbiolo
Denomination: Langhe Nebbiolo
Classification: DOC
Colour: brilliant ruby
Type: still
Country/Region: Piedmont
Vintage: 2021
Alcohol content: 13% vol.
Residual sugar: 0.18 g/l
Number of bottles produced: 3,000



Vineyard

% Grape/ Grape variety: 100% Nebbiolo
Soil: sandy and gravelly and medium depth compacted soil
Exposure: south
Agricultural method: integrated pest management
Planting year: 2000
Harvest date: September
Harvest type: manual in boxes
Geolocation: 44.800561854596914, 7.92610992750761

Winemaking

Method: destemming and crushing. Fermentation at a temperature of around 28°, then proceeding for 20 days with pumping over and delestage to best extract the typical, elegant aromas of Nebbiolo
Temperature: 28°C
Duration: 20 gg
Malolactic fermentation: yes
Ageing: steel only
Minimum time in bottle: 6 months

Bottle

Empty bottle weight: 450 g
Bottling date: 2023
Ageing potential: 5 years
Cork size: 26x44
Cork material: cork
Bottle type: Bordeaux
Number of bottles per box: 6
Size of box: 43x17x25

Chemical Analysis

Dry extract: 22.2 g/l
Total acidity: 5.63 g/l (tartaric acid)
Volatile acidity: 0.44 g/l (acetic acid)
Total SO₂: 55 mg/l
Free SO₂: 0.70 mg/l