



NEBBIOLO

LANGHE D.O.C.

GRAPE VARIETY:

NEBBIOLO 100%

VINEYARDS:

Mostly from a selection of our family vineyards, in particular those in Diano d'Alba and La Morra, in addition to Serralunga d'Alba (Collaretto and Lirano), and San Rocco Seno d'Elvio (Rocche di Massalupo).

VINIFICATION:

In stainless steel; maceration for 20 days.

AGEING:

24 months in oak, a small amount in French oak barrels.

NOTES:

The sources of the grapes, enriched by a small proportion of nebbiolo from the Barbaresco and Barolo regions, provide body, structure and a long ageing potential. The fruit is intense and ripe, but at the same time fresh with very sweet tannins. Nice aroma and longevity.

