



Langhe D.o.c Nebbiolo

VINEYARDS

In the municipality of Barolo.

GRAPE VARIETY

100% Nebbiolo.

SURFACE AREA

0.40 hectares.

SOIL

The soil is calcareous–clay with a sandier structure in the Cannubi subzone where vines were recently planted.

YEAR OF PLANTING

2016.

VINIFICATION

Vinification, with skin–contact fermentation for 15–20 days in vitrified cement tanks to enhance the character of the Nebbiolo grape and the freshness of the grapes from the younger vines. Refinement is completed in medium–capacity Slavonian oak barrels to optimize the freshness of the wine.

CHARACTERISTICS

The aromas are fresh and delicate and the taste is harmonious and moderately tannic, which is typical of young wine.

SERVING TEMPERATURE

16–17 degrees C.

FORMATS AVAILABLE

750 mL Bottles.

