

LANGHE NEBBIOLO

“Dark, mysterious and yet welcoming”

The name Nebbiolo derives from the name nebbia which means fog in Italian and is named as such because the harvest usually takes place during late October. The first mention of the Nebbiolo grape dates back to the 12th century. Our Nebbiolo grapes are grown on the south east slopes of our vineyards and are carefully selected and harvested by hand.

Grape Type: 100% Nebbiolo

Appellation: DOC

Wine Type: Dry Red Wine

Growing area: Dogliani (CN)

Yield per hectare: Approx 9000 kg

Vinification: Grapes are harvested late October. Left to ferment in concrete vats for a period of 10 days before the juice is transferred to big oak barrels for a period of 9 months, we then transfer the wine back to concrete vats for a further period of 2 months before bottling.

Characteristics: Our Nebbiolo has intense fruity notes evoking raspberry and blackberry as well as wild ripe cherries.

Pairings: Best served with wild boar stew as well as roasted wild hare, Sichuan cuisine as well as pasta with ragu.

Serving temperature: 16 – 18°C

Alcohol content: 14% by volume *(depending on vintage)*

Acidity: 5.5 g/l *(depending on vintage)*

Residual Sugar: 2 g/l *(depending on vintage)*

