

LANGHE NEBBIOLO "Ludovica"

VINE VARIETY

Nebbiolo 100%

VINEYARDS

Located in the Roero hills.

WINEMAKING

The harvest takes place between the first and second week of October. The grapes are destemmed, pressed, and stored in stainless steel tanks, where fermentation takes place. After the various processes, the wine is aged in second-passage French oak barrels for one year and then in the bottle.

COLOR

Ruby red.

AROMA

The aroma characteristic is fresh, with a red fruit note like strawberry, red cherry, plum, also secondary aroma like vanilla and licorice.

TASTE

Dry, full body, with balanced tannin and acidity.

In the taste you can feel red fruits like red cherry, red plum, strawberry, red currant.

The oak barrels impart secondary aromas such as vanilla and licorice.

This Nebbiolo is characterized by a complex flavor and aroma, while maintaining a balance between freshness, tannins, and acidity.
