

LANGHE NEBBIOLO

VINE VARIETY

Nebbiolo 100%

VINEYARDS

Located in the Langhe 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. Following the various processes, the aging takes place in stainless steel and in the bottle.

COLOR

Ruby red.

AROMA

The aroma characteristic is fresh, with a red fruit note like stawberry, red cherry, plum.

TASTE

Dry, medium body, with balanced tannin and acidity.

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

The greatest characteristic of this nebbiolo is the balance between fresh, tannin and acidity.
