

Langhe DOC Nebbiolo

Location: Barolo

Trellising: Vertical canopy

Vineyard expansion: 2 ha

Pruning system: traditional Guyot

Exposure: West

Planting with: 1 m X 2.7 m.

Altitude: 300 m

Plant density: 3,700 plants per hectare

Varietal: Nebbiolo

Sub varietal: Lampia

Production: about 7,000 KG / ha

Rootstock clone: K5BB

Year planted: 1991

PRODUCTION PROCESS

This wine is made to enhance the freshness and elegance of the Nebbiolo grape. The fermentation with maceration lasts from 6 to 10 days, after this wine is kept at 18-20 °C 64-68 °F, to facilitate the malolactic fermentation. Langhe Nebbiolo come from our vineyards in Barolo; is aged only in stainless steel and in spring it is bottled and ready for the market. We want this wine to represent Nebbiolo in its youth, we use only a glass closure and the label depicting a poppy flower common in Langa. In June where the hills turn red and makes your imagination soar on wings of freshness.

SERVING RECOMMENDATIONS

This wine displays a nose of primary aromas (floral, rose, violet, and citrus hints of orange peel), lighter on the palate and relatively easy to drink. It adapts more easily to pairing than an austere Barolo, but will pair with a lighter summer menu and is great even with fish. It stands up well to a certain aging although it is preferable to enjoy relatively young.

