Langhe Nebbiolo D.O.C.

Designation: Langhe Nebbiolo D.O.C.

Vintage: yes

Area of origin: Langhe

In the company history, the first year of production dates back to: 2013

System type: Guyot 4000 plants per hectare

Yield per Hectare: 45-50 q

Type of grapes: 100% Nebbiolo

Vinification: Fermentation at controlled temperature for about 10 days in contact with the skins.

Aging: the wine is aged for about 6-8 months in small oak barrels and for further about 6 months in cement.

Expected storage lifetime: 10/15 years

Bottle sizes: 0,75 L / 1,5 L

Visual description: In the glass, its clarity and brightness are immediately striking.
It appears radiant, with a crystal-clear, almost brilliant hue.
Its lively carmine red color fully reflects its youthfulness, presenting itself as a healthy and vibrant wine.

Olfactory notes: On the nose, the wine stands out for its great elegance and expressive clarity. Red fruit notes take center stage, with ripe cherry in the foreground.
Alongside the fruit, one can recognize the typical floral character of the grape variety, with delicate hints of violet and red flowers.
As it opens up, the aromatic profile becomes richer, revealing more earthy and slightly bitter notes: elegant nuances of rhubarb, gentian, and a touch of medicinal herbs emerge.
All of this is supported by a distinctive freshness that adds energy and liveliness to the bouquet.

Tasting notes: The wine is ready to drink.
The tannins are delicate and never aggressive, allowing for good salivation while leaving a light, powdery sensation on the gums.
A subtle note of mentholated talc emerges gracefully, expressing a discreet yet well-present balsamic quality.
The alcohol is perfectly balanced, integrated with restraint, and never overpowering.
In the finish, a refined boisée note is perceived, accompanied by a unique toasted hazelnut nuance that adds complexity and depth to the aftertaste.

The data shown is based on an average of several years and may vary according to individual vintage.