



Langhe Nebbiolo D.O.C.

Variety

Nebbiolo

Vineyard

Location: La Morra, Santa Maria Bricco San Biagio, Plot 15, Sub-plots 305, 345, 429, 306, 68

Characteristics: 200 meters above sea level, eastern exposure, 2.8 x 0.9 meters spacing, 4,000 vines/hectare density, Guyot upward-trained vertical-trellised training system.

Age: 15 years

Size: 2 hectares

Yield: 80 quintals/hectare

Harvesting period

First 10 days of October

Production

10,000 bottles

Vinification

Selection of grape clusters in the vineyard during the harvest, alcoholic fermentation with maceration for around 15 days, followed by malolactic fermentation.

Maturing

Ageing in Slavonian and French oak barrels of various sizes for one year, one year and a half. Bottling in the autumn.

Sensory characteristics

A typical Nebbiolo, with a ruby-red color, a beautiful bouquet of violets and red fruits, with pleasant tannins which recall the earth of the Langhe.

