

LANGHE DOC NEBBIOLO



Composition	Nebbiolo 100%
Origin	Vineyards in La Morra
Vineyard Terrain	Surface Total: 1.3 ha. Exposition: Southwest Altitude: 350 m (1,150 ft) Soil typology: Limestone & clay
Vineyard Detail	Training method: Guyot Average age: 20-40 years old Yield: 5 – 6 tons/hectare
Fermentation	In temperature controlled stainless steel vats for approximately seven days. Malolactic completes in barrel.
Aging	In French oak barrels for 12 months second passage (used prior only for aging Barolo). No fining or filtration is used.
Production	8,000 bottles per year approx.

TASTING NOTES

A charming Nebbiolo and very enjoyable in the first few years after release. A tender bouquet of flowers, wild mint, fresh strawberries, and a hint of smoke gives way to a palate of fresh tannins and youthful fruit.