



...vini del Piemonte



Langhe D.O.C. Nebbiolo

Designation: Langhe d.o.c. Nebbiolo

Vineyards: village of Neive - Rivetti

Grape-variety: 100% Nebbiolo

Yield: 55 hl./hectare

Facing: east-south-west

Soil: sandy-calcareous

Vine-training system: Guyot

Fermentation: in steel for 8-10 days at a controlled temperature, with traditional pumping of the must over the cap

Ageing: 12 months in casks of Slavonian oak holding 30 hl

Appearance: ruby red with garnet highlights

Nose: intense and varietal

Taste: soft and mouth-filling, very long

Pairings: a great wine for serving throughout a meal, and perfect with white meat and cheeses

Alc. by vol: 13.5%

Serving temperature: 16-18°C