



Langhe Nebbiolo DOC

Municipality and production area: Monforte d'Alba, Sub-zone Perno

Denomination: DOC

Vines: 100% Nebbiolo (in the Michet and Lampia sub-variety)

Exposure: Sud-East

Alcohol content: 13.5-14%

Service temperature: 16-18°C ca

Vinification and aging

Destemming and not pressing of the clusters, followed by fermentation with maceration in contact with the skins for about 25 days in stainless steel tanks. Natural fermentation without the addition of yeasts. The wine is stabilized using tanks placed outside the cellar during the coldest period of the winter. It is not clarified or filtered. It will remain in stainless steel tanks for 8 months and finally age in the bottle for about 9 months.

Tasting notes

Intense ruby red color.

Intense and fruity aroma. Dry, and full-bodied flavor. Tannic and harmonious.

Pairings

It goes well with all courses: excellent with appetizers, first courses, white meats and cheeses.

Size: 0.75 lt

Size: 1.5 lt

Bottles: 3500 ca

Bottles: 150 ca