



LANGHE NEBBIOLO DOC 2022



The 2022 vintage saw the first full production of one of our new Nebbiolo vines. Despite the climatic extremes of drought and aridity, we wanted to experiment with our first production of a Langhe Nebbiolo, which despite the less than optimal climate was able to ripen the grapes without overdoing the sugars and tannins.

Municipality: Diano d'Alba

Surface: 0.4 ha

Exposure: West

Grape variety: 100% Nebbiolo

Alcohol: 13.5%

Planting year: 2020

Planting density: 4500 vines/ha

Harvest type: Manual

Soil conformation: Calcareous clay marl forming an evolved loamy soil

Vinification: Crushing and destemming of the grapes, fermentation with maceration for 5 days at 28-29°C.

Yeasts: selected

Ageing: 10 months in steel tanks. Resting for at least three months in bottle.

Production: 3000 bottles

Format: 0,75 L



LANGHE NEBBIOLO DOC

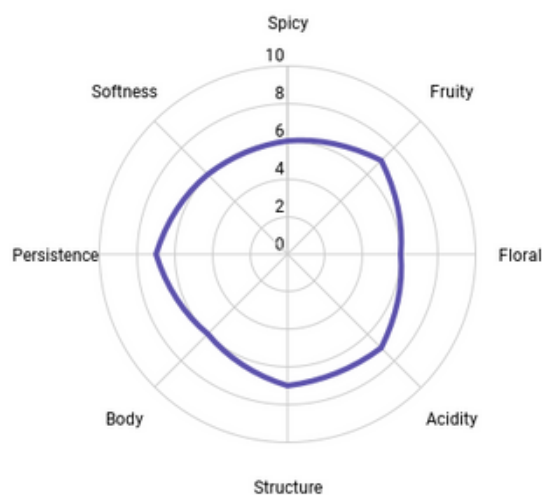
2022

Colour: clear, fairly intense ruby red with brick red reflections.

Bouquet: fairly intense, fine complex. The bouquet opens with the balsamic floral of violets which immediately intertwines with the intense fruitiness of redcurrants and raspberries. Interesting scent of cut grass.

Taste: dry, very fresh, fruity of raspberry, redcurrant and cherry. Very mineral and persistent in taste. Stands out in the ethereal and balsamic retronasal sensations. The very present velvety tannin immediately accompanies the entry into the mouth and persists, but not until the end where the balsamic sensations prevail. A fairly present body unites with the savoury resulting, on the whole, in a fairly balanced, intense and persistent wine. Easy to drink but long-lived thanks to its structure and acidity.

Food pairings: Its freshness is well suited to first and second courses. Serve at 18°C.



LANGHE
DENOMINAZIONE DI ORIGINE CONTROLLATA
NEBBIOLO
2022