



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA



LANGHE NEBBIOLO DOC 2023

The 2023 vintage was less droughty than the previous one, but more "extreme" in its phenomena. Drought reached alarming levels until late budding (late April) and then temporarily fell back below a guard level thanks to heavy rains in May-June. July gave the start to a new drought phase emphasized by heatstroke that persisted into August. However, the young nebbiolo vineyard overcame these adversities, thanks to shrewd vegetation management. In fact, nebbiolo turned out to be one of the vines that best distinguished itself in this difficult year and best brought good grape ripeness back into the glass

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: Pressing with grape destemming, 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: 3300 bottles

Format: 0,75 L



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Colour: Clear, fairly intense ruby red with brick hues.

Bouquet: Intense, quite complex and fine opens with the balsamic floral of violet that immediately intertwines with the intense fruitiness of red currant and ripe cherry.

Taste: Dry, fresh, fruity raspberry, red currant and ripe cherry. Very mineral and persistent on the palate, it 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 and fruity sensations prevail. The body present combines with the savory resulting overall balanced, intense and persistent. Ready to drink but long-lived thanks to its structure and acidity.

Food pairings: Its freshness suits first and second courses. Serve at 18°C.



LANGHE
DENOMINAZIONE DI ORIGINE CONTROLLATA
NEBBIOLO
2022