



# LANGHE

DENOMINAZIONE DI ORIGINE CONTROLLATA

## NEBBIOLO



GRAPE VARIETY	NEBBIOLO
VINEYARDS	LOCATED WITHIN THE COMMUNE MAGLIANO ALFIERI AND BAROLO
SOIL	CLAY SOIL. DEEPLY WE FIND AN ALTERNATION OF BLUE AND GREY STRATA OF MARL.
EXPOSURE	SOUTH - WEST
ALTITUDE	FROM 250 TO 300 METERS ABOVE SEA LEVEL
DENSITY OF THE VINEYARDS	4300 - 5000 PLANTS PER HECTARE.
YIELD/ HECTARE	6000-10000 KG OF GRAPES
HARVEST PERIOD	END OF SEPTEMBER
VINIFICATION	FOR 7/8 DAYS, DURING THE FERMENTATION AND THE MACERATION IN STAINLESS STEEL TANKS, THE TEMPERATURE IS FREQUENTLY CONTROLLED. 5-10% OF THE GRAPES FERMENTS WITHOUT BEING CRUSHED AND DESTEMMED AT THE BOTTOM OF THE TANK COVERED BY THE MUST THE WINE IS RACKED OFF AND AGED INTO BARRELS FOR ABOUT 4/5 MONTHS. THE KIND OF BARRELS WE USE DEPENDS ON THE VINTAGE. IT FOLLOWS A SHORT PERIOD OF AGEING IN THE BOTTLE BEFORE RELEASE SO ALL THE ELEGANCE OF THIS VINE VARIETY CAN BE EXPRESSED
FORMATS	 Standard 0,75 L  Magnum 1,5 L
COLOR	RUBY RED WITH VARIABLE INTENSITY BASED ON THE VINTAGE AND GARNET HIGHLIGHTS.
FOOD PAIRING	WHITE AND RED MEATS, AGNOLOTTI, MEDIUM AGED CHEESES
SERVING TEMPERATURE	16-18°C

JAMES SUCKLING	2022	90
ROBERT PARKER	2021	92