

LANGHE D.O.C. NEBBIOLO

la Chiusa



Denomination: Langhe D.o.c.

Grape variety: 100% Nebbiolo

Vineyard: the grapes come mainly from the area of San Luigi in the municipality of Dogliani.

The rest from Monforte d'Alba.

Vinification and ageing: harvest and alcoholic fermentation between October and November.

The ageing from harvesting to the sale exceeds one year, with a period in big French oak barrels not toasted.

The wine is not filtered.

Characteristics: the colour is ruby red, slightly opalescent. The nose is fruity with floral and grassy hints. The taste is elegant and fresh.

Bottles produced: around 10,000

Certification: organic wine



CHIONETTI

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