

VINTAGE 2022

Langhe Nebbiolo DOC

This Nebbiolo comes from the sandy vineyards of Montaldo Roero.

All of our vineyards in this municipality are among the list of heroic vineyards as they are characterized by an average soil slope of more than 30 percent.

Garnet-red color with orange hues that become more pronounced with aging.

The aromas are delicate, ethereal, intense, round and persistent; the flavors are warm, full-bodied, complex, dry and harmonious. Mature and complex tannins make Nebbiolo a powerful wine.

It will be especially appreciated by those who like Nebbiolo in its young, fruity form.

Recommended pairings: appetizers, first courses, main courses. Avoid with shellfish.

Base information

Product Name: Langhe DOC Nebbiolo	Type: still
Vine: nebbiolo	Country/Region: Piedmont
Appellation: Langhe Nebbiolo	Vintage: 2022
Classification: DOC	Alcohol content: 14%.
Color: red	Number of bottles produced: 4,500

Vineyard

% Grapes/Vine: 100 % nebbiolo	Year of implantation: 2005
Soil: sandy	Harvest date: 05 October 2022
Exposure: southeast	Type of harvest: by hand in crates
Agricultural method: conventional	

Winemaking

Method: grapes are harvested only when fully ripe, and winemaking begins immediately when they enter the winery. De-stemming, soft pressing and fermentation between 25 – 28°C in steel tanks	Temperature: 25–28°C
	Duration: 2 weeks
	Malolactic: carried out
	Aging: steel 1 year
	Minimum time in bottle: 6 months

Bottle

Aging potential: 15 – 25 years	Bottle type: Albeisa
Size of corkage: 24 x 44	Number of bottles per box: 6/12
Cork material: cork	

Acknowledgements

Falstaff —
91/100

