# VINTAGE 2021 Lanqhe 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.

Type: still

Vintage: 2021

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 Vine: nebbiolo Appellation: Langhe Nebbiolo Classification: DOC Color: red

### Winemaking

Method: grapes are harvested only when fully ripe, and winemaking begins immediately when they enter the winery. Destemming, 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

Country/Region: Piedmont

Alcohol content: 14%.

Number of bottles

produced: 4,500

# Bottle

Aging potential: 15 - 25 years Size of corkage: 24 x 44 Cork material: cork

Year of implantation: 2005 Harvest date: 05 October 2021 Type of harvest: by hand in crates

Vineyard

nebbiolo

Soil: sandy

conventional

% Grapes/Vine: 100 %

Exposure: southeast

Agricultural method:

Bottle type: Albeisa Number of bottles per box: 6/12

Acknowledgements

Falstaff — 91/100

