



LANGHE NEBBIOLO DOC

Rich ruby color with violet highlights and concentrated notes of red berry and cherry. Well-balanced and complex with soft, velvety tannins that build within a structured, lingering finish.

Region: Piedmont, Italy

Appellation: Langhe DOC

Grape: 100% Nebbiolo

Vinification: The Nebbiolo grapes are picked when they are fully ripe and then vinified immediately in stainless steel.

Aging: The wine is aged in oak for 12 months in large Slovenian oak casks and rests six months in bottle.

Color: Intense ruby-red with violet highlights

Aroma: Fresh and clean on the nose with lush aromas of cherry and red raspberries.

Palate: Well-balanced and elegant with a well-structured acidity.

Serving suggestions: This wine is ideal with antipasto, flavorful pasta dishes, meats, sharp and aged cheeses.

Alcohol: 13.5%

