

LANGHE DOC NEBBIOLO 2006

TYPE: DRY RED WINE

AREA: LANGHE - MONFORTE D'ALBA (CN)

VARIETY: NEBBIOLO 100%

Wine obtained from our estate Nebbiolo grapes.

CHARACTERISTICS OF THE VINEYARD

SITE: Monforte d'Alba

SURFACE: 1 hectares

ALTITUDE : about 430 meter

EXPOSURE: East

SOIL sandy loam – (Elveziano)

CANOPY SYSTEM: Guyot VSP

DENSITY: 5000 plants/hectare

AGE OF THE VINEYARD: 6 – 9 years

HAND PICKED

2005 production: 7000 bottles 0.75 L

Alcohol: 14.6 % by vol.

Total acidity 5.60 grams per liter

Net dry extract 28.5 grams per liter

ENOLOGY

The fruit was hand picked, completely destemmed and lightly crushed. The must was pumped over 4 times per day. Fermentation lasted 8 days on the skins.

After gently pressing, the wine was aged in a mix of 2 year old French Barrels and Slavonian Rovere botte for 16 months.

Bottled in August 2008.

Bottle aged 3 months prior to release.

TASTING NOTE

Medium cherry-tinged ruby in color. His body is supple and his perfumes fresh and elegant. One finds violets, blue-berries, brambles, mint, and a touch black pepper on the nose and palate.

FOOD PAIRINGS

Braised stewed and roast red meat and game ; aged cheese.

