



## **NEBBIOLO LANGHE DOC**

**Grapes:** 100% Nebbiolo

**Location:** Neive, Vigna Gallina

**Vineyards planting dates:** 2015

**Yield:** 40 to 45 hl / hectare.

**Elevation:** 170-250 m.

**Bottles produced:** 4.000 bottles

**Winemaking:** vinification in steel tanks at controlled temperature of 28 degrees for 6-7 days.

**Ageing:** 5/6 months in used French oak barrels (tonneaux).

**Tasting notes:** ruby red color with garnet. Fine, delicate, persistent and characteristic with hints of berries. Pleasantly bitterish, velvety good complexity, fresh and persistent.