


dal 1956 Produttori nel Roero

Langhe

Denominazione di Origine Controllata

Nebbiolo



Variety: Nebbiolo 100%

Location of vineyards: Canale d'Alba

Soil: clay and calcareous, with the presence of sand

Harvest: early October

Winemaking: large wooden barrel

Format: 75 cl.

Serve at: 18/20°C

Vinification: Maceration takes place in steel fermentation tanks, which are temperature-controlled during the fermentation process, lasting about 7 days.

Then, the wine remains in oak barrels, where malolactic fermentation takes place over 8-9 months before being put back into stainless steel tanks.

Sensory profile: garnet coloured with an ethereal, complex and very elegant perfume. It is a perfect accompaniment with roast meats, game and aged cheese.

