



Langhe D.O.C. Nebbiolo

Location
Langhe

Grape variety
100% Nebbiolo

Vineyard
Exposure southwest, altitude 263m a.s.l.

Vinification
The grapes are hand-harvested, followed by a gentle crushing. The must ferments in contact with the skins for approximately 15 days, with daily pump-overs.

Aging
Aged for several months in French oak barriques and tonneaux.

Nose
Floral notes of wild rose, with subtle spiciness and hints of licorice and coriander.

Palate
Excellent, well-integrated tannic structure, providing balance and freshness, with excellent persistence.

Food Pairing
Excellent with red meats and Tajarin with truffle. (Serving temperature: 14-16°C).

MINERDI

