



LANGHE NEBBIOLO D.O.C.

The Langhe denomination fully expresses the dynamic viticulture of the area. Langhe is a territory with variety of soils not common in any other Italian wine region and perhaps the world.

Nebbiolo is an elegant and precious vine with noble origin and it is also the red variety with the longest history in the region.

Grape varieties: Nebbiolo 100%

Vineyard location: medium-high hillside (200-300 m asl) with excellent exposure. Soil is composed by yellow sands with banks of calcareous marl

Vinification

The grapes harvest is made by hand in the first/second ten days of October.

The fermentation is traditional, carried out for an average of 10-15 days in stainless steel vats at controlled temperature with floating cap and frequent pumping over of the must to optimize the extraction of the polyphenolic substances

Ageing

One years in large oak barrels from Slavonia and few months in stainless steel tanks before bottled.

Tasting Notes:

Brilliant red colour with varying intensity, tending to garnet with time

Intense bouquet with withered flowers and wild fruit,

In the mouth it is warm, velvety, rich in aromas.

Well-balanced and lingering

Food pairing:

Classic pairing with all dishes, especially with pasta, meat and cheese

Serving Temperature: 18°-20° C

Bottle size

Lt. 0,75 - 1,50



PIEMONTE - ITALY info@flli-casetta.it www.flli-casetta.it

tel +39 0173 65010 fax +39 0173 65177