### Denomination:
- **Langhe Nebbiolo DOC**
- **2007**
- **100% Nebbiolo**
- **14.0% by vol.**
- **91 pts Wine Advocate**
- **36,000 bottles (11% of entire wine production)**
- **2,500 bottles**
- **2004**

### Vineyard:
- **Starderi, Neive**, grapes come from young vines only
- **Calcereous**
- **5-7 years**
- **270 m**

### Wine making process:
- **Beginning to middle of October**
- **Fermentation of grapes for 7-8 days in rotofermenters at controlled temperature, malolactic fermentation in French oak**
- **Entirely in medium toasted French oak for 12 months**
- **Transfer to stainless steel vats for 2 months before bottling, aging in bottles for another 2 months**
- **No filtration and clarifying**
- **16 months after harvest**

### Wine description:
- **Color:** defined, vibrant red
- **Bouquet:** dried roses, currant and black cherry flower
- **Taste:** warm with perfect tannins, great elegance, yet round with fine finish, delicious
- **Evolution:** 15 years
- **Normal**
- **Grilled and elaborate red meat and wild game**

### Further Information:
- **Guyot**
- **Total acidity:** 5.5
- **pH level:** 3.5
- **Serving temperature:** 17º - 19º
- **Recomended type of glass:** Bordeaux