**Langhe Nebbiolo, sour cherry, minerals and an exotic whiff of peach...**

**Langhe Nebbiolo DOC**
- 2010
- 100% Nebbiolo
- 14,0% by vol.

- 36,000 bottles (11% of entire wine production)
- 2,500 bottles
- 2004

**Vineyard:**
- Name/location: Starderi, Neive
- Type of soil: calcareous
- Average age: 16-20 years
- Average altitude: 270 m

**Wine making process:**
- Time of harvest: beginning to middle of October
- Fermentation: LA SPINETTA Campé, Grinzane Cavour 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 steal 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: Sour cherry, minerals and an exotic whiff of peach.
- Taste: With perfect balance on the palate and a wonderful fruit filled expression completed by a long intense finish
- Evolution: 15 years
- Available bottle sizes: normal, Magnum and 375ml
- Pairings: grilled and elaborate red meat and wild game

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