Langhe Nebbiolo

*musky aromas of strawberry, tobacco and wild herbs*

**Denomination:** Langhe Nebbiolo DOC

**Vintage:** 2012

**Grape variety:** 100% Nebbiolo

**Alcohol content:** 14% by vol.

**Awards:**

**Average production:** 36,000 bottles per year

**Average yield per ha:** 2,500 bottles

**First vintage:** 2004

**Vineyard:**

**Name/location:** Starderi, Neive

**Soil type:** calcareous

**Average vine age:** 18-21 years

**Average altitude:** 270 m a.s.l.

**Vineyard size:** 15 hectares (33 acres)

**Special characteristics:** southern exposure

**Farming:** sustainable, no use of herbicides or pesticides

**Winemaking process:**

**Time of harvest:** beginning to middle of October

**Cellar:** LA SPINETTA, Castagnole Lanze

**Fermentation:** alcoholic fermentation for 7-8 days in temperature controlled rotomfermenters, malolactic fermentation in oak

**Aging:** 12 months in medium toast, used French oak barrels

**Bottling:** transfer to stainless steel vats for 2 months before bottling, aging in bottles for another 12 months

**Particularities:** no filtration, no clarifying

**Release:** 3 years after harvest

**Wine description:**

**Color:** typical light red of Nebbiolo

**Bouquet:** musky aromas of strawberry, tobacco and wild herbs

**Taste:** sweet and spicy in the mouth, with good grip and firm acidity to the flavors of strawberry and mint, aromatic and elegant

**Evolution:** 15 years

**Available bottle sizes:** 375ml, 750ml and magnum

**Pairings:** ideal with grilled food, sauced and roasted red meat and wild game

**Training system:** Guyot

**Total acidity:** 5.6%

**Sugar content:** 0

**pH level:** 3.6

**Recommended serving temp:** 16-17 Celsius

**Recommended glass:** Bordeaux