Langhe Nebbiolo

aromas of dried rose petals and dark fruits such as plums and blueberry...

Denomination: Langhe Nebbiolo DOC
Vintage: 2013
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: 19-22 years
Average altitude: 270 m a.s.l.
Vineyard size: 15 hectares (33 acres)
Special characteristics: southern exposure
Average vine age: 19-22 years
Farming: sustainable, no use of herbicides or pesticides

Winemaking process:
Time of harvest: beginning to middle of October
Cellar:
Fermentation: LA SPINETTA, Castagnole Lanze
alcoholic fermentation for 7-8 days in temperature controlled rotofermenters, 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: aromas of dried rose petals and dark fruits such as plums and blueberry
Taste: full bodied, chewy and rich with dusty tannins and a juicy yet elegant finish
Evolution: 15 years
Available bottle sizes: 375ml, 750ml and magnum
Pairings: ideal with grilled food, sauced and roasted red meat and wild game
Guyot
Training system:
Total acidity:
Sugar content:
pH level:
Recommended serving temp: 16-17 Celsius
Recommended glass: Bordeaux