**Langhe Nebbiolo**  
*bright, candied red fruit, roses and spice filled aromas of rosemary...*

**Denomination:** Langhe Nebbiolo DOC  
**Grape variety:** 100% Nebbiolo  
**Alcohol content:** 14% by vol.  
**Awards:** 2013 vintage 91 pts Vinous, 2007 vintage 90 pts Parker  
**Average production:** 36,000 bottles per year  
**First vintage:** 2004  
**Vineyard:**  
**Name/Location:** Starderi, Neive  
**Soil type:** calcareous  
**Average vine age:** 22-25 years  
**Average altitude:** 270 m a.s.l.  
**Vineyard size:** 15 hectares (33 acres)  
**Special characteristics:** southern exposure, sustainable, no use of herbicides or pesticides  
**Farming:** beginning to middle of October  
**Winemaking process:**  
**Time of harvest:** LA SPINETTA, Castagnole Lanze  
**Cellar:** alcoholic fermentation for 7-8 days in temperature controlled roto-fermenters, malolactic fermentation in oak  
**Fermentation:** 12 months in medium toast, used French oak barrels  
**Aging:** transfer to stainless steal vats for 2 months before bottling, aging in bottles for another 12 months  
**Bottling:** no filtration, no clarifying  
**Particularities:** 3 years after harvest  
**Release:**  
**Wine description:**  
**Color:** typical light red of Nebbiolo  
**Bouquet:** aromas of bright, red candied fruit, roses and rosemary  
**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  
**Training system:** Guyot  
**Total acidity:** 5.6%  
**Sugar content:** 0  
**pH level:** 3.6  
**Recommended serving temp:** 16-17 Celsius  
**Recommended glass:** Bordeaux