



Langhe Nebbiolo DOC

Vintage: 2020

Municipality and production area: Monforte d'Alba, Sub-zone Perno

Denomination: DOC

Vines: 100% Nebbiolo (in the Michet and Lampia sub-variety)

Exposure: Sud-Est

Alcohol content: 14%

Service temperature: 16-17 °C ca

Vinification and aging

Traditional method, maceration in contact with the peels for about 10 days in stainless steel tanks. Natural fermentation without the addition of yeasts.

The wine is stabilized using tanks positioned outside our cellar during the coldest period of winter. It is neither clarified nor filtered.

It will then mature for 9 months in stainless steel tanks and refines in the bottle for at least 6 months.

Tasting notes

Intense ruby red color.

Intense and fruity aroma. Dry, and full-bodied flavor. Tannic and harmonious.

Pairings

It goes well with all courses: excellent with appetizers, first courses, white meats and cheeses.

Size: 0.75 lt

Bottles: 3600