



→ **Cultivation area:**
Langhe

→ **Grape variety:**
100% Nebbiolo

→ **Vinification:**
maceration for approximately 20 days

→ **Aging:**
12 months in 500 litre French tonneaux

→ **Serve at:**
14/16 °C

LANGHE DOC NEBBIOLO 2016

Some of the grapes used for this Langhe Nebbiolo come from the young vineyards used for the production of the most renowned wines.

The Langhe Nebbiolo is enjoying increasing success as it brings consumers closer to an important grape variety, enabling them to appreciate its fine attributes and giving a glimpse of what one can discover in a great wine.

The production of Nebbiolo on this perfectly suited land in terroir defines the unique qualities of this young, fresh and fragrant wine which is exuberant on the nose with a soft and silky tannin.

Clean on the nose, with notable breadth and complexity, clear notes of violet and roses combined with a hint of fruit and touches of spice, warm and enveloping, of white pepper.

As with high-quality Nebbiolo, it has a perfume which is continuously evolving. Every sip is an explosion of taste, a perfect marriage between elegance and power. This illustrates the full character of the grape characteristics of its zone.

A captivating wine – a second glass of which it is hard to resist. A long and fulfilling finish with a good recall of fruit.