

LANGHE DOC NEBBIOLO

NE BIS IN IDEM



The same grape gives rise to different wines. That is the magic of Nebbiolo, a vine that finds its favourite habitat at the foot of the Alps, where it expresses itself at its best. Here it produces Nebbiolo and Barolo, but the two wines never repeat themselves: ne bis in idem! Concept represented on the label by a dishevelled hill woman, who reflected, reveals a different image.

Vineyards

Grape variety: 100% Nebbiolo

Municipality: Serralunga d'Alba

Exposure: West

Soil characteristics: Sandstone with marl limestone strains

Plantation spacing: 2.70 x 0.90 m

Training system: Guyot, espalier, 4100 plants / Ha

Hectares: 2.00

Age: 25-30 years

Grape yield: 80 q/ha

Alcohol: 13.5% vol.

Vinification

Harvest period: last ten days of September - first ten days of October

Selection of the grapes in the vineyard, fermentation and maceration for about 15 days in stainless steel containers, followed by malolactic fermentation in November.

Refinement: 50% in 10 hl French oak barrels and for 50% in tonneaux of 500 L. The duration of aging is 8 months, assemblage at the end of August with bottling in autumn.

Tasting notes

Perfumes: A typical Nebbiolo, with a ruby red colour, a beautiful bouquet of violets and red fruit.

Flavours: A pleasant tannin that recalls the Langhe area.

Pairings: Ideal with savory first courses, meat main courses, medium-aged cheeses.