

# LANGHE DOC NEBBIOLO



<b>Composition</b>	Nebbiolo 100%
<b>Origin</b>	Vineyards in La Morra
<b>Vineyard Terrain</b>	Surface Total: 1.3 ha. Exposition: Southwest Altitude: 350 m (1,150 ft) Soil typology: Limestone & clay
<b>Vineyard Detail</b>	Training method: Guyot Average age: 20-40 years old Yield: 5 – 6 tons/hectare
<b>Fermentation</b>	In temperature controlled stainless steel vats for approximately seven days. Malolactic completes in barrel.
<b>Aging</b>	In French oak barrels for 12 months second passage (used prior only for aging Barolo). No fining or filtration is used.
<b>Production</b>	8,000 bottles per year approx.

## TASTING NOTES

A charming Nebbiolo and very enjoyable in the first few years after release. A tender bouquet of flowers, wild mint, fresh strawberries, and a hint of smoke gives way to a palate of fresh tannins and youthful fruit.

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