

# Langhe Nebbiolo

GRAPE VARIETY: 100% Nebbiolo

PRODUCTION ZONE: Neive

CRU: Bricco di Neive

LOCATION: Southwest

ALTITUDE: 350 m above sea level

SOIL COMPOSITION: calcareous, sandy

VINE AGE: 15 years

YIELD PER HECTARE: 4000-4500 Kg

PRUNING: upwards Guyot training

FERMENTATION AND MACERATION: in steel vats at controlled temperatures

AGEING: 5 months in steel and 5 months in Slavonian oak barrels

FIRST VINTAGE: 2009

SERVE WITH: pasta with meat sauce, mixed fries and grills, semi-mature cheeses