

Langhe Nebbiolo

DOC

GRAPE VARIETY: 100% Nebbiolo

PRODUCTION ZONE: Neive

CRU: Bricco di Neive

LOCATION: Southwest

ALTITUDE: 350 m above sea level

SOIL COMPOSITION: sandy - calcareous

AVERAGE VINE AGE: about 20 years old

YIELD PER HECTARE: about 4500 Kg

PRUNING: upwards Guyot training

FERMENTATION AND MACERATION: about 20 days in steel vats at controlled temperatures

AGEING: in Slavonian oak casks

FIRST VINTAGE: 2009

SERVE WITH: barbeque, pasta with meat-sauce, semi-mature cheeses.