

La Vedetta

BARBARESCO

LANGHE

denominazione di origine controllata

NEBBIOLO

grapevine

Nebbiolo 100%

vineyard

municipality: Barbaresco - Frazione Tre Stelle

property: an altitude of 250m a.s.l., South-eastern exposure, planting layout 2,50x0,90m, density 4400 stocks/Ha, Guyot vertical trellis vine training

age: 25 years old

hectares: 0.4 Ha

yield: 7000 kg/Ha

harvesting period

first week of October

production

3.500 bottles

vinification

the selection of the grapes takes place in the vineyard, during harvest; alcoholic fermentation lasts for around 10 days in stainless steel tanks; malolactic fermentation then follows

refinement

in stainless steel tanks; bottling takes place in spring

organoleptic characteristics

ruby red in colour, this wine is very fresh and elegant with a bouquet of violets and red fruit, particularly of raspberry. The mouth is complex and rich, with pleasant tannins that recall the land of Langa



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Strada Ca' Grossa 7
Barbaresco (CN) - Italy
Marco Viglino_ +39 335 62 62 604
info@lavedettawines.com

lavedettawines.com