

LANGHE

denominazione di origine controllata

NEBBIOLO

grapevine

Nebbiolo 100%

vineyard

municipality: Barbaresco - Frazione Tre Stelle

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

age: 7 and 30 years old

hectares: 0.7 ha

yield: 7000 kg/ha

harvesting period

First week of October.

production

4.000 bottles

vinification

The selection of the grapes takes place in the vineyard during harvest. Alcoholic fermentation with spontaneous yeasts for around 15 days in concrete tanks; malolactic fermentation then follows.

refinement

Ageing for 6 months in concrete tanks.

Bottling takes place in spring.

organoleptic characteristics

This wine is very fresh and elegant with ruby red in color. The bouquet is characterized by violets and red fruit, particularly of raspberry. The mouth is complex and rich, with pleasant tannins that recall the land of Langhe.

La Vedetta

WINES



RECYCLING RULES

BOTTLE	Green glass GL 71	GLASS COLLECTION
STOPPER	Cork FOR 51	DEDICATED COLLECTION
CAPSULE 0,75 lt - magnum 1,5 lt	polilaminato C/ALU 90	ALUMINUM COLLECTION

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