



Langhe Nebbiolo DOC

GRAPE VARIETAL 97% Nebbiolo and 3% Barbera.

MUNICIPALITY Sinio

ALTITUDE 340-400 m.

EXPOSURE West

TERRAIN Clay-calcareous.

IN THE VINEYARD Late September, early October

IN THE CELLAR After the stalk removal and pressing. After 2 days of maceration at cellar temperature we warm up at 30°C in steel tanks. The duration of maceration is 10-15 days and the malolactic is completed.

YEAST indigenous

CLARIFICATION bentonite

AGEING 12 months minimum in oak casks from Slavonia/Hungary/Switzerland.

CHARACTERISTICS An extremely pleasing and drinkable wine, and although it has a high alcohol grade this never overpowers its fruity character. Its red colour has Bordeaux reflections and the slow trickle from the edge of the glass confirms its optimal concentration and good body. The palate is caressed by a smooth tannin content typical of the Nebbiolo grape and by a warm and enveloping flavour.

SERVING TEMPERATURE 16°C

PAIRINGS with the wish of a good company



MONOCULTURE IS DESTRUCTIVE TO ALL WHO HAS IT

Monoculture makes the vitality of soils poorer. It encourages the spread of endemic diseases, reduces biodiversity, decimates native flora and fauna at the macroscopic, and microbiological level. Monoculture creates disharmony inside our ecosystems, which are complex living beings. Above all, it is boring as hell.

we are
what we
drink



demeter