

# LANGHE NEBBIOLO DOC “AIMAN”

The Piedmontese term Aiman recalls softness and fluffy sensations which, in this case, caress the palate in a new and (re)fined sip.

The new 2020 vintage presents the Langhe Nebbiolo in a partially renewed style and concept: the varietal aromas of flowers and fruits remain intense and fine, enhanced by the fermentation at low temperatures.

The real news is the aging in large vats: the tannins soften and are well integrated in an elegant and soft sip liven up by the typical freshness of Nebbiolo.

**Formati disponibili:** 75 cl



**Vineyards:** various, on the hills of San Rocco Seno d'Elvio, in Alba and in Guarene, specifically from Cortine vineyard

**Varietal composition:** 100% Nebbiolo

**Harvest period:** early October

**Vinification and ageing:** crushing of the grapes, fermentation and maceration in steel. The wine evolves for 6-8 months in large vats followed by several months in the bottle, stored horizontally in underground cellars

**Alcohol:** 13-14%

**Colour:** ruby red with garnet nuances.

**Nose:** expansive and fragrant, fairly complex with raspberry, wild strawberry and damson jam joined by geranium and spicy hints of cloves.

**Taste:** round and full-bodied, with delicate tannins.

**Food pairings:** best matched with starters with good structure, and not overly rich mains.