

Essenziali

LANGHE NEBBIOLO DOC AIMAN

This Nebbiolo pioneered a new way of interpreting the grape variety in the cellar.

A wine that represents this area, where Nebbiolo grapes have been grown for at least seven centuries, but also a wine that marked an important transition, while retaining its authenticity. Grapes that are always perfectly ripe, lower fermentation temperatures and ageing in large barrels produce a Nebbiolo that is softer and more velvety than in the past.

Aiman is best enjoyed without overthinking it; it doesn't need to be "understood".

It's no coincidence that, in local dialect, Aiman means "kind".

Drink it with...



FIRST COURSES



AGED CHEESES



VEGETABLES

You can also try it with...



SPICY FUSION CUISINE



POKE



PIZZA



ROAST CHICKEN



LANGHE NEBBIOLO DOC AIMA

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

Mid September

VINIFICATION AND AGEING

Crushing of the grapes and separation from the stems
Fermentation and maceration take place in
temperature-controlled stainless steel tanks. The wine
spends approximately 6–8 months ageing in large oak
barrels. This is followed by a few months of bottle ageing.

COLOUR

A clear, bright ruby red with some very slight garnet highlights.

NOSE

Fresh and fruity with a delightful hint of spice.

TASTE

Here too, freshness and an easy-drinking style prevail,
especially when served at the right temperature.

SERVING TEMPERATURE

No higher than 18°C. We recommend trying it at slightly lower
temperatures.

BOTTLE SIZES

0.75 and 1.5–litre magnum

