

# Langhe DOC Nebbiolo



**Denomination:** Langhe DOC Nebbiolo

**Variety:** 100% Nebbiolo

**Location:** Monforte d'Alba (CN)

**Exposure:** East, South-East

**Soil:** Sant'Agata Fossili Marls-Laminated

**Altitude:** 250m a.s.l.

**Alcohol:** 14% vol.

**Total Acidity:** 4.7 g/l

**Dry Extract:** 26 g/l

**Residual Sugar:** 0.2 g/l

**Description:** This Langhe Nebbiolo is a fresh and approachable interpretation of the noble Nebbiolo grape, crafted to showcase its purity, vibrant fruitiness, and the unique terroir of the Langhe region. The grapes are sourced from Monforte d'Alba, one of the most prestigious towns in the Barolo area, known for producing exceptional Nebbiolo wines.

Unlike traditional Nebbiolo that requires extended aging to reach its peak, this wine is conceived with a modern approach, offering a softer, more accessible style that can be enjoyed earlier. It captures the essence of Nebbiolo's elegance and complexity while maintaining a youthful and inviting character, making it an excellent choice for those looking to experience the variety without the wait.

## Winemaking

**Harvest:** Hand-harvested, end of September/beginning of October.

**Vinification:** Traditional fermentation in temperature-controlled stainless-steel tanks lasting approximately 12-15 days. Regular punch-downs to enhance color and flavor extraction.

**Aging:** 18 months in stainless steel before bottling.

## Tasting Notes

**Color:** Light and bright ruby red.

**Aroma:** Intense and captivating, showcasing vibrant red fruit notes of raspberry, cherry, and wild strawberry, complemented by subtle floral hints of rose and violet.

**Palate:** Medium-bodied and elegant, with lively acidity and finely-grained tannins. The wine offers a clean, pure expression of Nebbiolo with a long, balanced finish.

**Food Pairings:** Ideal with charcuterie, light pasta dishes, roasted white meats, and mild cheeses.

**Serving Temperature:** 18-20°C (64-68°F) in Winter, 16-18°C in Summer (60-65°F).