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NEBBIOLO LANGHE ANGELO

100% Nebbiolo



Production area: Municipality of La Morra, Monforte d'Alba and Roero

Terrain: terreni ricchi di marne calcaree di buona permeabilità

Harvest: manual

Vinification: Maceration with the skins in temperature-controlled steel tanks for 6 days, then racking off and completion of alcoholic fermentation in stainless steel (about 20 days) where, keeping the temperature controlled, malolactic fermentation also takes place

Refinement: passage in small used oak barrels. After being decanted in stainless steel, the wine can be bottled without filtration or clarification

Color: deep ruby red with purple hues

Fragrance: Fresh, floral and fruity, with predominance of rosehip and maraschino cherry and delicate hints of raspberry

Flavor: Vinous with great freshness and light, delicate tannins. Fine and balanced body and good aromatic persistence

Alcoholic Grade: 14% vol
