



LANGHE DOC NEBBIOLO

Vineyard Bricco delle Passere: medium-textured soil, with presence of layered lime stone, sandstone and steep slopes

100% Nebbiolo

Harvest takes place in the first half of October. Grapes are hand-picked and placed in 20 kg crates. Once in the cellar the grapes are de-stemmed and gently pressed. The must is fermented in steel tanks in contact with the skins at a constant temperature between 26° and 28° C. Numerous pump-overs maximize color extraction and tannin.

After the first decantation, malolactic fermentation begins. The wine matures 'sur lie', in order to obtain longevity, structure and aroma.

