

FORAVIA LANGHE NEBBIOLO DOC

100% Nebbiolo



Foravia in piedmontese dialect means "thinking out of the box".

A semi-carbonic Nebbiolo produced with 60% whole cluster fermentation from vineyards in Barbaresco, Bernino, and Neive village, Fausoni, both facing east.

Soil: mainly silt with limestone

Vinification: spontaneous fermentation of 3 weeks in concrete tanks

Aging: each 8 months in exhausted barrique, mainly French and Austrian (225 lt)

The Vintage: An excellent vintage. After a cold and snowy winter, the spring was amazing with mild temperatures. Was a regular summer with no heat waves and it continued until the second half of September when the significant temperature variations between night and day created the ideal conditions for the ripening of the Nebbiolo grapes.

Harvest was at the beginning of October

2023 Nebbiolo grapes will produce balanced wines, lacking the power and depth of more full bodied vintages, very enjoyable at an early stage.

Tasting Note: it's a jammy wine with aromas of fresh cherries, strawberry and a touch of balsamic notes. The wine has beautiful density, crispy, very delicate tannins and long finishing.

A dangerous wine