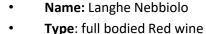
Langhe Nebbiolo

Controlled designation of origin



Name of vineyard: Bastia, Tanone, Camestri

• **Location and geographical exposure:** in the township of Vezza d'Alba and in the township of Canale. The terrain has South/West exposure

• **Soil:** calcareous, sandy, with 30% slope

Variety: 100% Nebbiolo

• Yield/hectare: 6000 Kg of grapes

• Training system: Guyot with fruit bearing canes of 8-10 buds

 Harvest time: beginning of October. Harvested by hand into 20 Kgcapacity plastic perforated boxes

• **Vinification method:** crushing with de-stemming, 10/12 day maceration. Alcoholic fermentation in steel vats

Ageing: oak barrels

• **Color:** ruby red of little intensity

 Nose: fine, with hints of wild strawberries and violets, typical of the Nebbiolo grape that is grown in the sandy terrain of Roero

• Taste: good body, fine, elegant with excellent taste

• **Best with:** first and second course meats

• Serve at: 16° - 18° C

• Storage and duration: over 5 years with horizontal lay down

Bottle sizes: 0,75 lt., 1,5 lt. and 0,375 lt.



