



# LANGHE NEBBIOLO DOC TREVIGLIE

**Grape:** 100% Nebbiolo

**Harvest:** by hand

**Production zone:** Treiso and Neviglie

**Vinification and ageing:** Soft crushing of the grapes. Fermentation with indigenous yeasts for about 10-12 days in temperature-controlled concrete and steel tanks, during which pumping over is carried out at regular intervals to ensure optimal extraction of the colour and tannins contained in the grape skins. After racking and malolactic fermentation, the wine is racked into oak barrels, where it spends about 8 to 10 months before being bottled.

**Sensory features:** deep ruby red colour. The bouquet is young, fresh and fruity, with slight scents of leather typical of the grape variety. On the palate it is young, elegant and slightly spicy, with medium body.

**Serving temperature:** 16 – 17°C

