
Langhe DOC Nebbiolo

Il Principe

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| GRAPE VARIETY | nebbiolo |
| SOIL | bluish-grey calcareous-clay marl from the Barbaresco area; loose, sandy earth from the vineyards of Roero |
| METHOD OF CULTIVATION | Guyot |
| HARVEST | manual harvest, preceded by summer thinning of excess bunches of grape |
| VINIFICATION | in steel tanks. 10 days of maceration with the skins, with a soft "shower" system of wetting the cap at a temperature between 32°C and 28°C. Malolactic fermentation in steel |
| REFINEMENT | minimum of 12 months in steel, wood and bottle |
| COLOUR | brilliant garnet red |
| NOSE | ample and delicate with remarkable expressions of the Nebbiolo grape variety; perceivable notes of violet, red fruits and elegant fine spices |
| TASTE | harmonious, with good structure, the presence of fine tannins and a good round finish |
| SERVING TEMPERATURE | 17-18°C |
| ACCOMPANIES | pasta with ragù, turkey, medium aged cheeses |
| BOTTLE SIZES | 0,750 L - 1,5 L. |
| CLOSURE | cork |

