



Nebbiolo is the red grape variety predominantly associated with its native Piedmont region, where it makes the DOCG wines Barolo, Barbaresco, Roero, Gattinara, and Ghemme.

Nebbiolo produces lightly-colored red wines which can be highly tannic in youth with scents of tar and roses. As they age, the wines take on a characteristic brick-orange hue at the rim of the glass and mature to reveal other aromas and flavors, such as violets, tar, wild herbs, cherries, raspberries, truffles, tobacco, and prunes.

Langhe Nebbiolo DOC

GRAPE VARIETIES

Nebbiolo

WINEMAKING

The three varieties are vinified separately. Light destemming of the bunches to preserve the grapes' skin integrity, fermentation and pumping over for 8-12 days, short rest of the mass to properly separate the liquid from the cap (skins), then separation and soft pressing of the skins. From November till late February-beginning of March the wine rest in TC stainless steel tanks. Malolactic fermentation goes on until the wine gets dry, then the wine is moved to another tank to clean out the sedimentation until it becomes limpid. Subsequently it goes into oak. After the ageing time the mass is rebuilt into TC stainless steel tanks, it undergoes light filtration and then bottling.

AGEING

2 years in Allier French oak tonneaux (50% new - 50% second passage); good for 10-15 years.

ANALYTIC DATA

Alcohol content: 14 % vol.

AWARDS 2016

	Langhe Nebbiolo DOC	  
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AWARDS 2017

	Langhe Nebbiolo DOC 2013	 
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ORGANOLEPTIC CHARACTERISTICS

Excellent structure, soft tannins and yellow color. The elegance of Nebbiolo of Neive with the softness of the selected Barbera and Cabernet Sauvignon make a great wine. Hints of spice and black pepper with notes of currant and rosewood.

GASTRONOMY

It is excellent with red meats, game, pork, lamb/goat, cheese, boiled meats, braised dishes with truffles.

Serving temperature 16–18°C

AVAILABLE FORMATS

75 cl



CAMPAGNA FINANZIATA AI SENSI DEL REG. UE N. 1308/2013
CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1308/2013