THE WINES

NEBBIOLO LANGHE D.O.C.
2012

Grape variety: 100% Nebbiolo

Vineyards: selection of lighter grapes from various vineyards in within the appellation

Vineyards size: grapes selected from 100 hectares (250 acres) of estate owned vineyards

Vineyards exposure: south, west, east

Soil: limestone and clay, rich in calcium with sandy veins

Vinification: fermentation in concrete tanks at 28°C (83°F), 24 days on the skins, pumping over twice a day, malo-lactic fermentation completed

Ageing: 6 months approx.

Bottling date: september 2013

Total production: approx. 120,000 bottles (10,000 cases)

Vintage: medium body vintage, bright red fruit and spicy notes of white pepper and anise

Longevity: 5 – 10 years from the vintage

Vineyard owners: 50 growers

Food matches: pastas and pizzas, white and red meat, rich fish dishes

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