

## THE WINES

## NEBBIOLO LANGHE D.O.C. 2021

Grape variety: 100% Nebbiolo

Vineyards: various vineyards in within the

appellation

Vineyards size: grapes selected from 118 hectares (290 acres) of estate owned vineyards

Vineyards exposure: south, west, east

Soil: calcium-clay with sandy veins

**Vinification:** fermentation in concrete wine tanks at 28°C (83°F), 20 days on the skins, pumping over twice a day, malo-lactic completed

Bottling date: september 2022

**Total production:** approx. 140,000 bottles

(12,000 cases)

Vintage: medium body, ripe red fruit and spicy

notes of white pepper and anice

**Longevity:** 5 – 8 years from the vintage

Vineyard owners: 54 growers

Food matches: pastas and pizzas, white and red

meat, spicy vegetables dishes

