



Country

Italy

Region

Langhe D.O.C.

Grape varieties

100% Nebbiolo

Technical analysis

14% ABV

Residual sugar 1.86 g/l

UPC code

8032636184276



Winemaking

Fermentation in stainless steel vats over 8 days at a maximum temperature of 25°C. Malolactic fermentation.

Aging

4 months in stainless steel tanks and 2 months in bottle before release.

Tasting note

Very fresh fruity notes on the nose of cherry and blackberry with floral hints of rose and violet. On the palate, this wine is fresh, and agile in its young expression, balanced and endowed with good body and a long finish.