

LANGHE NEBBIOLO MAGGIUR

Average age of productive vines: over 60 years.

Exposure: South.

Comune: Alba (San Rocco Seno d'Elvio).

Altitude: 300 mt.

Growing Method: Traditional Guyot. **Grape yield**: 50 quintals per hectare.



Grape variety: 100% Nebbiolo. **Harvest date**: mid-October.

Vinification and fermentation: 15 to 20 days in cement cisterns with frequent racking during first 5 days in order to obtain strong extraction. During following days with a more delicate racking in order to achieve the right level of tannin. Malolactic fermentation and maturation in Slavonian oak barrels of 20 Hl for a period of 12 months in order to preserve elegance an character of the Nebbiolo grape.

Aging: 12 months in bottles

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