

Langhe doc Nebbiolo

Available bottle sizes: Litres 0.75 / 1.5

Site: Treiso, Neive and Barbaresco villages

Variety: Nebbiolo 100%

Exposure: south - east - west

Altitude: 200 - 400 m.

Year of Planting: all the Nebbiolo vines for Barbaresco

planted in more recent years, up to 15 years old age.

Breeding form: gujot

Density of plants per hectare: 5000

First year of production: 1960

Soil: different soils in Barbaresco area.

Alcohol content: 14%

Characteristics: we produce this wine with the grapes that, according to the vintage, are not suitable for making Barbaresco. Among them, all new planted vineyards bought in the past few years, and consequently considered too young for producing a great Barbaresco.

Technical notes: in vinification we try to exalt the Nebbiolo's characteristics of freshness: macerations are not too long and always temperature controlled. Ageing is made partly in barrique (20/30%) and the rest in 50 hl oak barrels for around 8/9 months. After blending, it rests in the bottle for 2 months and finally commercialized.

Tasting sheet: clear, bright, purple red with evident clearer tannic nuances around the glass edge. Olfactory sensations are persistent, fragrant and wide open exalting the fruit of the wine. It is also rounded by evident perception of strawberry and raspberry typical in this wine. Good gustative persistence with the classic light tannin astringency of Nebbiolo, very well rounded by the wood aromas and other flavor components (proteins, salts, trivalent salts). Lovely finish, persistent and stimulating.

Pelissero[®]

CONTIENE SOLFITI - CONTAINS SULPHITES - ENTHÄLT SULFITE



L108-2021

75 cl. e 14% vol. PRODOTTO IN ITALIA