



LANGHE DOC
NEBBIOLO
SANDRINA

Vine variety: Nebbiolo.

Altitude: 320 ms a.s.l.

Exposure: North-East.

Vines/ha: 3500.

Vine training method: Guyot.

Soil: marly, clay and tufaceous.

Wine Making: the grapes are destalked and softly pressed. Fermentation with skin maceration in stainless steel tanks at controlled temperature (22°C), followed by malolactic fermentation in wooden casks.

Ageing: 6 months in tonneaux (500 liters).

Further refinement in bottle before releasing.

ORGANOLEPTIC TRAITS

Color: intense garnet red.

Aroma: floral and fruity with a delicate scent of wild rose.

Flavor: well balanced, elegant with a pleasant and spicy aftertaste.

Pairing: good with meat and medium seasoned cheese.

Serving temperature: 18°C.

