



NO NAME

Product name: LANGHE NEBBIOLO DOC NO NAME

Grape Variety: 100% NEBBIOLO

Growing Location: Barolo

Vineyard Position: South/South – East/ South West; 370 mt. a.s.l.

Soil: Calcareous and clay marl

Wine training system: archetto variation of Guyot system

Planting density: 4.000 plants/ha

Serving temperature: 18°C

Technical Profile

Following a manual harvest of Nebbiolo grapes, in the cellar the grapes are destemmed and pressed. This is followed by a spontaneous fermentation in large concrete tanks, at a temperature between 22°C and 28°C for about 15 days. This is followed by a soft pressing and ageing into large Slavonian oak barrels for a bit more than 2 years.

Tasting notes

Ruby red color with purple highlights. Ethereal, persistent with violet, rose, fresh fruits and spicy hints on the nose. A dry, harmonious, velvety, full-bodied wine, austere and generous wine.

Perfect pairing

A Nebbiolo with a great structure. It goes perfectly with the great classics of Piedmontese cuisine, such as wild game meat and braised meat. Moving to France we can pair it with *Bourguignonne*. In Norway with *Tradisjonell Etersuppe* (soup with vegetables and pork knuckle). Further east, however, shashlik (marinated mutton) is used in Caucasian cuisine. In the Balkan Peninsula it can be combined with many meat dishes, such as *Selsko Meso* (pork and mushroom stew). Further south, in Greece with pork, souvlaki (meat skewers). In Colombia with *posta negra* (beef in sauce). Moving to the East, on the other hand, it is perfect with grilled meat, according to the Japanese method of *teppanyaki*.