COPPO

1892

LANGHE
Doc Nebbiolo

The Langhe are among the most famous and celebrated wine regions for their long tradition. Nebbiolo grape well represents the soul and history of Piedmont. Langhe Nebbiolo expresses itself with the typical scents of this variety, enhancing fruitness, freshness and fine tannic texture.

APPELLATION: Langhe Doc Nebbiolo

GRAPE VARIETY: 100% Nebbiolo

SOIL COMPOSITION: blue-gray marls with calcareus clay

TRAINING SISTEM: Guyot

VINEYARD DENSITY: 4.000-5.000 plants per hectare

HARVESTING PERIOD: September

HARVEST: selection in vineyards of the helthiest, ripest grapes hand collected in 20 kg picking baskets

VINIFICATION SYSTEM: maceration with skin contact with short and soft pumping over skin cap

MALOLACTIC: totally carried out

COLOR: brilliant garnet red

NOSE: intense aromas of red fruits, strawberries and raspberries, violet petals

TASTE: fresh and savory, delicate tannins, fruity notes

PAIRINGS: fresh handmade pasta with hare sauce, risotto with ages cheese, hazelnuts and pear

SERVING TEMPERATURE: 16°

SIZES: 0,750 l

CATTEDRALI SOTTERRANEE
PATRIMONIO DELL'UMANITÀ

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