

LANGHE

Denominazione di Origine Controllata

NEBBIOLO



VINE VARIETY:	Nebbiolo “Lampia e Rosè” (95%), Barbera (5%).
VINEYARDS:	Located within the commune Magliano Alfieri, Castellinaldo and Barolo.
SOIL:	Clay-soil. Deep we find an alternation of blue and grey strata of marl. Exposure: South - West. Altitude: from 250 to 300 meters above sea level. Training system: Controspalliera; pruning system: Guyot. Implanted in 1970. Thickness of the implants: 4300 - 5000 plants per hectare.
YIELD/HECTARE:	5000-6000 kg of grapes (1,2 kg grapes / stump). Green harvest: middle-end of August.
GRAPE HARVEST:	First 10 days of October.
VINIFICATION PROCESS:	immediate crushing. For 7/8 days, during the fermentation and the maceration in stainless steel tanks the temperature is frequently controlled. The wine is racked off and aged into barrels for about 15/18 months. The type of barrels, we use, depends on the vintage year. The wine is transferred for some months into bottles where it can express all the elegance of this vine variety.
ALCOHOLIC CONTENT:	13,5 - 14 % vol.
BOTTLES PER YEAR:	3000 - 3500.