

Ettore Germano

LANGHE DOC

NEBBIOLO



VARIETY: Nebbiolo

ALTITUDE: about 370/400 m.a.s.l.

EXPOSURE: South East – South West

AVERAGE AGE OF VINEYARDS: 15 years

SOIL STRUCTURE: Clay, limestone

HARVEST PERIOD: End of September

VINIFICATION

The grapes are harvested by hands. After the de-stemming and crush the must undergoes alcoholic fermentation for 4 to 5 days in contact with the skins at a temperature of about 25°C, to extract some tannins and color. After the wine is racked off the skins and will be left to finish its fermentation without the skins. After-which the wine will undergo the malo -lactic fermentation and will continue to rest in the steel tanks for another 6 months before bottling. The short maceration give freshnes.

TASTING NOTES

Color: medium intensity with a brilliant ruby red color

Nose: fresh fruits, cherries, raspberries and floral notes of violets

Palate: medium to full bodied with good structure and soft tannins that pleasantly cleans the mouth. In the finish olfactory sensations a typical characteristic of Nebbiolo.

Pairings: warm appetizers, to pasta dishes with ragù sauces, and lighter main courses.