

AZIENDA AGRICOLA  
LA SPINONA

# LANGHE NEBBIOLO DOC



Langhe Nebbiolo is the younger brother of Barolo and Barbaresco. Ruby red in colour that tends to garnet red with ageing and to shades of ancient brick. The aroma is clean and intense with floral and fruity hints, notably blackberry and raspberry. The taste is fresh, dry and full-bodied, and enhanced by a slight tannic sensation. It shows itself to be harmonious.

**GRAPE VARIETY:** 100% Nebbiolo

**VINEYARD AREA:** 0.7 hectares

**HARVEST:** beginning / mid October. The grapes are harvested by hand in perforated baskets to allow air to pass through the bunches. The pressing is soft. Cold maceration for 24 hours at 12°C (for certain years).

**FERMENTATION:** 10-12 days of fermentation at a controlled temperature (29-30°C) with open repassing of must over the grape dregs at the key stages of the process. Racking and gentle pressing to obtain only the best wine. Natural malolactic fermentation in a temperature-controlled environment (20°C).

**AGEING PROCESS:** 12 months in stainless steel vats and 6 months in Slavonian Oak 25 hectolitre barrels.

**REFINING:** in the bottle for 8-10 months in a temperature-controlled environment.

**COLOUR:** ruby red that tends to garnet red with ageing and to shades of ancient brick.

**BOUQUET:** clean and intense with floral and fruity hints, notably blackberry and raspberry.

**TASTE:** cool, dry and full-bodied, enhanced by a slight tannic sensation, velvety, balanced and elegant.

**ALCOHOL CONTENT:** from 13% to 14% Vol. (Depending on the vintage)

**TO BE SERVED WITH:** main courses of red and white meat.

**AZ. AGR. LA SPINONA**

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