



AZIENDA AGRICOLA  
*La Spinona*  
BARBARESCO

## LANGHE NEBBIOLO DOC

Langhe Nebbiolo has a 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 rose 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:** 4 hectares.

**HARVEST:** Beginning / mid October. The grapes are harvested by hand in perforated baskets, which hold around 18 kg and allow air to pass through the bunches. The pressing is soft. The grapes are then placed on a vibrating roller where they are cleaned of any insects and undergo an initial selection, eliminating the unsuitable fruit. The grapes are subsequently sent via a conveyor belt to the crusher-destemmer, which vibrates to perfectly and delicately separate the stalk from the fruit. The grapes are then softly pressed. Dried grapes and leaves are also eliminated with the stalks. This selection allows for a very clean working method.

**FERMENTATION:** Natural cold maceration for approximately one day. 8/10 days of fermentation, with automatic punching down in the first few days and pumping over at key stages in the process. Racking and gentle pressing to obtain only the best-quality wine. Natural malolactic fermentation in a temperature-controlled environment (20°C).

**AGEING:** 12 months in stainless steel vats.

**REFINING:** in the bottle for 8-10 months in the cellar.

**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 rose and raspberry.

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

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

**TOTAL ACIDITY:** 5 to 5.5 g/L approximately

**SUGAR:** <0,8 g/L

**TO BE SERVED WITH:** Ideal to enjoy with any meal. It particularly it pairs well with appetizers and main courses with fish and white meat.

