



NEBBIOLO D'ALBA 2013

Langhe Nebbiolo is produced from grapes grown on the younger vineyards in the Barolo zone facing South-East. Compared to the Barolo of the same vintage, the Langhe Nebbiolo undergoes a shorter maceration on the skins, and is not matured in wood. It is normally ready to drink without needing to be aged.

Basic Information

Product Name: Langhe DOC Nebbiolo

Alcohol percentage: 14%

Aging: 36 months in concrete tanks

Number of bottles produced: 6,714

Vinification

Method: according to tradition: short fermentation on the skins (submerged cap for 8-10 days), with frequent breaking up of the cap and pumping over of the must.

Temperature: controlled (27–28 °C) / Length: 8-10 days / Malolactic: done in concrete

Aging: traditional, 36 months in concrete tanks / Minimum aging in bottle: 3 months

Aging Potential: 8-10 years

Vineyard

Soil: calcareous / Exposure: South-East / Date of Harvest: October 2013 / Harvested by hand

