



Nebbiolo Langhe DOC 2018

Grapes:	100% Nebbiolo
Region:	Piedmont
Vineyard Location:	From the vineyards in Neive
Exposure:	South/Southeast
Altitude:	350 meters (1,150 feet) above sea level
Soil:	Calcareous marl and clay
Vine Training:	Guyot
Vine Age:	15 years old
Tine of Harvest:	October
Vine Density:	4,900-5,000 vines per hectare
Total Production:	20,000 bottles
Vinification Process:	The grapes are fermented in steel tanks with a controlled temperature (30°C) and racked after 8-10 days. The wine is decanted, undergoes malolactic fermentation while maintaining the controlled temperature.
Aging Process:	The wine matures for 10 months in barriques and big barrels and then rest in the bottle.
Alcohol Content:	14.50%
Tasting Notes:	Garnet red with persistent fruity fragrances and an elegant full-body.
Winemaker:	Giuseppe Caviola
Winery Philosophy:	Only with the care and passion we take in the vineyards, can we grow grapes that are healthy and of high quality which, in turn, are used to produce high-quality wines that will cellar well.
Cellaring:	Up to 10 years
Closure:	Cork
Food/Menu Pairing:	A versatile, all-around food wine, can stand up to structured first courses and meat dishes