

# Langhe Nebbiolo

D E N O M I N A Z I O N E   D I   O R I G I N E   C O N T R O L L A T A



*Made from Nebbiolo grapes grown in vineyards situated in Serralunga d'Alba.*

**Altitude:** 340 m above sea level.

**Total surface area:** 1.8 hectares.

**Soil composition:** calcareous.

**Training system and vine density:** traditional Guyot; with about 5,500 vines per hectare.

**Yield per hectare:** 6.5 tonnes.

**Average age of vines:** in great years, only the fruit from the young vineyards (those up to ten years old) is used, while in weaker vintages fruit which fails to express complexities which we consider to be sufficient to wear the Barolo label is added.

**Harvest:** manual, in the second half of October.

**First year of production:** 1970.

**Total bottles produced:** about 10,000 750 ml bottles.

**Alcohol content:** 13-14.0% vol., depending on the vintage.

**Vinification and ageing:** a classic wine, with average fermentation and maceration lasting 8-10 days, very similar to that used for Barolo. It ages

*in traditional barrels for over a year and, during its whole production cycle, the utmost attention is paid to all the details which convey smoothness and elegance to a young Nebbiolo.*

**Note:** this is our product which enables an approach to the great emotions offered by an important Langa wine made exclusively of Nebbiolo grapes. Increased readiness and a drinkable quality make it possible to appreciate this wine without the "reverential fear" usually acknowledged to Barolo.

**Tasting characteristics**

**Appearance:** garnet red with variable intensity depending on the vintage.

**Bouquet:** delicate and pleasant, the predominant notes are of raspberry and violet, with the imposition of secondary perfumes very similar to those of Barolo as it ages.

**Flavour:** a complete and temptingly harmonious wine the elegance of which makes up for its lesser structure compared with that of Barolo.

*It is best to decant and serve it at temperatures between 18-20° C. A wine for drinking with all courses of a meal, it offers its best expression when served with rich and tasty dishes, from fresh pasta with rich meat or vegetable sauces, to grilled or roast red meat dishes. It is also excellent with soft and delicate blue cheeses.*

Serralunga d'Alba

MASSOLINO