

# Langhe Nebbiolo

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<i>Grapes:</i>	100% Nebbiolo
<i>Vineyards origins:</i>	Located in Castiglione Tinella, 380 meters above sea level.
<i>Harvest:</i>	Being Nebbiolo a late variety of grapes, we usually start harvesting in the second week of October.
<i>Vinification:</i>	After gently pressing the grapes, must ferments in temperature controlled steel tanks. It is then aged and refined for 12 months inside 25 hectolitres oak barrels until bottling.
<i>Characteristics:</i>	Elegant and refined, bright ruby color. Articulated on abundant, intense fruity and floral scents reminiscent of cherries, raspberries and wild violets; slight hints of anise and nutmeg complete the olfactory profile. Its mouthfeel reveals body and drinkability, a pleasant balance that combines the intense freshness and the delicate tannin, ennobling the long-lasting and fruity persistence.
<i>Alcohol %:</i>	14,5 % Vol. real.
<i>Serving Temperature:</i>	17 °C.

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