



Langhe DOC Nebbiolo Bio

This vineyard planted in our family business was able to give us unexpected feelings. The grapes' toughness allow us to harvest at the end of October, matured with great temperature range between day and night.

The daily winds blowing along the valley dry out grapes, wet by autumn fog.

Through a traditional vinification at controlled temperature it is obtained a wine rich of scents and with a great structure. Thanks to 12 months of maturing in oak barrels, the tannin hints are mitigated, and the wine reaches softness and secondary scents of dry plums, blueberries, nuts...

Inside the mouth it is full, substained by a good alcohol content, in its youth is dry and vinous.

Wine able to deal with a moderate ageing, 6-8 years after the harvest.

It matches seasoned cold cuts, pot roasts or grilled meat.

Wine-tasting in a large, narrow-mouth glass in order to enjoy its scents at their best.