



LANGHE DOC NEBBIOLO

**Grapes**

Nebbiolo 100%

**Production area**

Piemonte; in the heart of Langhe and Monferrato - UNESCO World heritage.

**Vinification**

The harvest of 100% Nebbiolo grapes, is followed by destemming and soft pressing processes and then fermentation at a controlled temperature between 25° and 30° for about 15 days. After that, the wine refines in big barrels for at least 6 months before being bottled.

**Description**

Red wine with garnet hints. At the nose, it remembers red fruits as cherry and black cherry, violet, and tertiary wood-based scents. In the mouth, it is full and rich in tannins, and it has a red fruits turning back.

**Food pairing**

It is the ideal pairing to Piedmont traditional second courses, and to seasoned and blue cheeses.

**Serving temperature**

16°-18°C

**Bottle**

Bordeaux Antique

**Characteristics**

Alcohol: 13 % vol.

Residual sugar: max 4 g/l



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