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Casali del Barone

Nebbiolo Langhe DOC



Vinification

The harvest of 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 Pairings

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

Nebbiolo	Langhe, Piemonte	16–18 °C	Alcol: 13.5% Zuccheri: 4 g/l