

LANGHE NEBBIOLO

PROPRIETÀ DAL 1340



Wine:	Nebbiolo 100%
Appellation:	Langhe Nebbiolo DOC
Serving Temperature:	16°C / 61°F

VINEYARDS

Wine obtained from the harvesting of different vineyards of varying age (mostly younger) situated between La Morra, Alba and the Roero area at different altitudes and different exposures, with the addition of bunches of Nebbiolo da Barolo vines under 6-7 years of age.

SOIL

Silty-clay with different percentages of sand and concentrations of trace elements.

HARVESTING PERIOD

The grapes are usually harvested between late September and early October.

AVERAGE YIELD

Variable from year to year, averaging at between 45 and 55 HL of wine/Ha (6,000/7,400 bottles/Hectare - 2,500/3,000 bottles/Acre)

PRODUCTION PROCESS

Manual harvest. Immediate crushing, fermentation and maceration in stainless steel tanks for about 8-10 days using some whole grapes.. Racking and malo-lactic fermentation in a small quantity of wood of varying origin /French and Slavonian oak) but mostly in stainless steel tanks. Ageing in steel for about 4-5 months followed by bottling. Another couple of months of bottle ageing allows the wine to rest before release for sale.

WINE CHARACTERISTICS

Bright garnet colour, very concentrated and intense. Scents of very ripe black fruit, such as plum and blackberry, with tobacco, cocoa beans, violet and sweet spices. Full and enveloping palate with soft, velvety tannin.

LONGEVITY

Wine suitable for everyday drinking when fresh and young, with potential for medium ageing of ten years and occasionally more.



The data shown above are the result of averages over the last few years and therefore must be considered as general information and not referred to a particular vintage.



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