



## Langhe

Denominazione di Origine Controllata

## Nebbiolo

**Type of wine:** Still

**Colour:** Red

**Region:** Piedmont

**Grape variety:** Nebbiolo

**Oenologist:** Lorenzo Quinterno

**Harvest:** Handpicked towards the end of September

**Vinification:** Fermentation in steel tanks at approximately 28°C, with maceration on skins for about 10 days; following maceration after about 20 days the wine is decanted and malolactic fermentation begins. Ageing is on fine lees for about a year in steel tanks.

**Ageing:** Despite ageing in steel the wine's structure permits bottle-ageing from four to six years.

**Closure:** Diam corks

**Type of farming:** Conventional

**Tasting notes:** Brilliant, transparent ruby red color; On the nose, crisp notes of small red fruit that tend toward spice notes over time. On the palate, it is dry and enveloping with tannins that are silky, never astringent and meld perfectly providing a smooth, full body. Aftertaste is intense with sensations of fresh fruit providing a splendid finish.

**Pairings:** A good match for charcuterie, along with meat and pasta dishes.

Azienda Vitivinicola PACE di Negro Pietro e Bernardino

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