



LANGHE NEBBIOLO DOC AIMAN

The Piedmontese term Aiman recalls softness and fluffy sensations which, in this case, caress the palate in a new and (re)efined sip.



Vineyards: Various, on the hills of San Rocco Seno d'Elvio, in Alba and in Guarene, specifically from Cortine vineyard.

Varietal composition: 100% Nebbiolo

Harvest period: Early October

Vinification and ageing: Crushing of the grapes, fermentation and maceration in stainless steel. The wine evolves for 6-8 months in large vats, followed by several months in the bottle, stored horizontally in underground cellars.

Alcohol: 13-13.5%

Color: Ruby red with garnet nuances. Nose: Expansive and fragrant, fairly complex with raspberry, wild strawberry and damson jam notes, joined by geranium and spicy hints of cloves.

Taste: Round and full-bodied, with delicate tannins.

Food pairings: Best matched with starters with good structure, and not overly rich mains.