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## Langhe Nebbiolo DOC

### Il Principe

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<b>GRAPE VARIETY</b>	nebbiolo
<b>SOIL</b>	bluish-grey calcareous-clay marl from the Barbaresco area; loose, sandy earth from the vineyards of Roero
<b>METHOD OF CULTIVATION</b>	Guyot
<b>HARVEST</b>	manual harvest, preceded by summer thinning of excess bunches of grape
<b>VINIFICATION</b>	in steel tanks. 10 days of maceration with the skins, with a soft "shower" system of wetting the cap at a temperature between 32°C and 28°C. Malolactic fermentation in steel
<b>REFINEMENT</b>	minimum of 12 months in steel, wood and bottle
<b>COLOUR</b>	brilliant garnet red
<b>NOSE</b>	ample and delicate with remarkable expressions of the Nebbiolo grape variety; perceivable notes of violet, red fruits and elegant fine spices
<b>TASTE</b>	harmonious, with good structure, the presence of fine tannins and a good round finish
<b>SERVING TEMPERATURE</b>	17-18°C
<b>ACCOMPANIES</b>	pasta with ragù, turkey, medium aged cheeses
<b>BOTTLE SIZES</b>	0,750 L. - 1,5 L.
<b>CLOSURE</b>	cork

