

TERRE DI CARLIN



LANGHE NEBBIOLO DOC

Production area: Mango, Alba
Grapes: Nebbiolo 100%

Exposure: south
Altitude: 500 m above sea level
Type of soil: limestone mixed
Average age of the vines: 20 years
Yield per hectare: 8000 kg
Harvest: early October

Fermentation tank: stainless steel at temperature controlled
Fermentation temperature: 26°C / 79°F
Duration of the fermentation: 12-15 days with frequent pumping over
Tank of aging: 25 hL Slavonian oak barrels
Duration of Aging: 12 months in wood and 6 in bottles

Serving temperature: 16°C / 61°F
Tasting glass: large tulip
Storage: horizontal bottles
Life: 10 years

Tasting Impression: Elegant, mineral with silky tannin
Meal Coupling: Pasta, meat