

LANGHE NEBBIOLO DOC "LICIN"



Grape Variety

NEBBIOLO

Growing area

ROERO, Canale

Type of soil

Calcareous, Clay with layers of blue-gray marl interspersed with layers of sand

Cultivation

Traditional guyot system with 8/9 fruits per plan

Yield per hectare

70 qt

Period of harvest

Late september, manual harvest

Vinification

Vinified stainless steel tanks

Aging

12 months in 25 Hl wooden barrels

Alcohol content

14.0 % Vol

Acidity

6.0 g/l

Color

Crimson

Perfume

Red berries, cocoa

Flavor

Voluptuous, ripe fruit, blackberry, wild strawberry, slightly tannic

Pairing

Piedmontese cuisine

Service temperature

Room temperature

Total production

3,300

First vintage

2007