



## LANGHE NEBBIOLO DOC

**Langhe Nebbiolo** is one of the most important red wines from our ancient lands, made from 25 years old vineyards, they give to the wine a fantastic structure, soft and full in the mouth with an incredible balance and aroma.



### denomination

Langhe Nebbiolo DOC

### type

Red wine, denomination of controlled origin

### grape variety

Nebbiolo 100%

### production method

Red vinification with emerged cap with daily pumping over and fermentation at a controlled temperature 27°C, maceration for 10 days. Alcoholic consecutive malolactic fermentation. Aging in oak barrels for 10 months and in bottle for another 6 months

### view

Brilliant ruby red with garnet reflexes

### nose

Clear, fruity with notes of violet, raspberry, cherry and spicy

### taste

Full, harmonious, pleasant with soft and delicate tannins

### food pairing

Balanced wine perfect all-course wine

### serving temperature

18-20 ° C

**Az. Agr. Cascina Fonda s.s.**

di Marco e Massimo Barbero

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