



LANGHE NEBBIOLO DOC

Argante

Color: bright ruby red with violet reflections

Perfume: : intense nose of flowers, such as rose and violet, cherry and raspberry, with mineral and spicy notes

Taste: a surprisingly elegant wine with balanced tannins, hints of licorice, pleasant in the mouth and with a persistent and nice aftertaste.

Vine: 100% Nebbiolo

Cultivation area: Vineyards located in Treiso, exposure: south-west, soil composed of calcareous marl and clay. Altitude: between 300 and 340 m a.s.l.

Pruning method: Guyot

Yield per hectare: 5500/6000 kg obtained through cluster thinning

Harvest time: First half of October

Vinification: fermentation in temperature-controlled stainless steel vats between 26°C and 28°C for about 8-12 days, several rackings and malolactic fermentation.

Ageing: The wine is aged for 14-16 months in oak Tonneau barrels, 70% first passage 30% second passage.

Life span of this wine: Wine with a good ageing potential, ageing in the bottle it improves its features and can be preserved for several decades..

Serving temperature: 18°C

Pairings: It goes very well with robust pasta dishes, like risotto or agnolotti, and with any kind of meat, from veal cutlets to lamb chops and roasted kid; thanks to its great elegance and complexity, it is also a pleasant meditation wine.