



## Langhe doc Nebbiolo "Maria Grazia"

**Grape:** Nebbiolo

**Vineyard:** The Nebbiolo grapes for this Langhe Nebbiolo were grown in estate-owned vineyards next to our winery.

**Soil:** Compact with a prevalence of limestone and clay.

**Altitude:** 220 to 260 m above sea level.

**Vine training system:** Guyot modified to bow.

**Vinification:** The grapes are crushed and destemmed, then the must ferments on skins in temperature-controlled steel tanks.

**Ageing:** After being drawn off and partially cleared, the wine ages in large oak barrels.

**Bottle ageing:** After bottling, the wine ages in bottles laid down in the silence and darkness of our cellar.

**Sensory characteristics:** The colour is garnet red with ruby highlights. The bouquet is broad and fruity, with pleasant notes of raspberry and redcurrant. The palate is dry and full, with great structure and minerality.

**Pairing:** A pleasant and elegant wine that goes well with meat-based starters, stuffed pasta dishes and pan-cooked red and white meats. Medium-mature cheeses can also be pleasant accompaniments.

**Serving temperature:** 16/18°C.

**Storage:** The best place to store the wine is in an underground cellar, at a constant temperature, away from light and noise.

