



LANGHE NEBBIOLO D.O.C.

From one of the most widely grown grape varieties in Piedmont, this highly popular wine is born, so familiar that it sometimes makes us forget we are in the presence of a great DOC.



Grape variety: 100% Nebbiolo



Vineyard location: *Castellinaldo d'Alba*



Alcohol content: 13,5% - 14%



Serving temperature: 14-16°C



Harvest: *late September*

Vinification: *maceration on its own skins.*



Fermentation in stainless steel tanks. Aging in large barrels for approximately 12 months and subsequent bottling

Color: *intense ruby red with a violet hue at the edge*



Bouquet: *elegant and persistent with hints of violets, faded flowers, and sweet spices*



Taste: *elegant with a balanced, long, intense finish. Dry tannins typical of the Nebbiolo grape*



Pairings: *agnolotti, dishes with both white and red meats from fine cuisine with spicy sauces*



Azienda Agricola
**FERRERO
MICHELE**
CASTELLINALDO D'ALBA DAL 1891