



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: After careful manual selection, the grapes are crushed and fermented in stainless steel tanks at a temperature of approximately 30°C



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