

SETTEFIGLIE

LANGHE
NEBBIOLO
D.O.C.



Nebbiolo, as is well known, is a very noble grape which gives outstanding wines, but also for its eclectic nature that allows it to be vinified and adapted to a more everyday consumption. It gives rise to very pleasant wines even when they are made in stainless steel tank. Langhe DOC is made 100% from Nebbiolo grapes grown in the province of Cuneo (94 villages) known as “Langhe”. Settefiglie refers to the name of a street in Vinchio.

GRAPE: 100% Nebbiolo.

SOIL: sandy mixede with clay.

ALTITUDE: 250 m. above sea level.

EXPOSURE: South.

VINE TRAINING-DENSITY: Guyot. 4.5000 vines per hectare.

HARVEST: first decade of October, the selection and hand harvesting occur in the morning to deliver the grapes to the winery in the afternoon, so that they arrive fresh and in optimal condition to start the vinification process.

VINIFICATION: after crushing and destalking the grapes, the must is sent to vertical temperature-controlled stainless tanks. The alcoholic fermentation and maceration last around 6 days at a constant temperature of 24 °C. During the maceration, a lot of rotative pumping over is carried out in order to maintain the must constantly in contact with the grape skins. The malolactic fermentation takes place immediately after the alcoholic fermentation.

AGEING: the wine is aged in stainless steel tanks for about 6 months and then bottled. The wine remains 3 months of bottle ageing prior to be released.

TASTING NOTES

The wine has a light red ruby colour with orange hues sometime. It has an intense floral nose, vinous and fresh with expressive aromas typical from the grape variety. On the palate, the wine is dry with velvety tannins, persistent and savoury.

PAIRINGS: salami, sausages, ravioli al pin, tajarin (tagliatelle) with mushrooms sauce, red meats, lamb, roasted meat, aged cheeses, Castelmagno.

ALCOHOL CONTENT: 14% vol.

SERVING TEMPERATURE: 16 °C.

SIZE: 0,75 l.