



Langhe

Denominazione di Origine Controllata

Nebbiolo

Type of wine: still

Colour: red

Region: Piedmont

Grape variety: Nebbiolo

Oenologist: Lorenzo Quinterno

Harvest: handpicked towards the end of September

Vinification: fermentation in steel tanks at approximately 28°C, with maceration on skins for about 10 days; following maceration after about 20 days the wine is decanted and malolactic fermentation begins. Elevage is on fine lees for about a year in steel tanks.

Ageing: despite elevage in steel the wine's structure permits bottle-ageing from four to six years.

Closure: Diam corks

Volume: 75 cl

Type of farming: conventional

Tasting notes: brilliant, transparent ruby red; on the nose, crisp notes of small red fruit that tend toward spice notes over time. On the palate it is dry and enveloping with tannins that are silky, never astringent and meld perfectly providing a smooth, full body. Aftertaste is intense with sensations of fresh fruit providing a splendid finish.

Pairings: a good match for charcuterie, along with meat and pasta dishes.

Azienda Vitivinicola PACE di Negro Pietro e Bernardino

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