NO NAME

Product name: No Name - Langhe Nebbiolo
Grape variety: 100% NEBBIOLO
Growing location: Vineyards located in the Langhe area in the villages around Barolo
Vineyard position: south/south east/south west
Soil: Marl limestone - clay (Source Tertiary - Miocene)
Alcohol content: on average 13.50% Vol.
Serving temperature: about 18 °C

Technical profile
Winter pruning of the short vine (max. 9/10 buds per plant), reduction and elimination of excess bunches after fruit set, strict selection of grapes at harvest. Traditional winemaking in their wineries in Barolo, with hat revealed fermentation and long maceration (of about 2 weeks) at controlled temperature (23/25 °C) and subsequent submerged cap maceration with a variable duration between 10 and 20 days. Aged in Slavonia oak barrels for at least three years and aging in bottle for at least two years.

Intense garnet red color with orange reflections. Ethereal, persistent, intense “goudron” perfume. Dry, harmonious, velvety, full-bodied, austere and generous taste.

Perfect pairing
We think it is wrong to recommend a “perfect” food-wine pairing, because everyone have their personal ideas and tastes. However we can suggest with whom it is perfect to drink this wine. With everybody! Anyway it goes well with red meats (roasted, skewered, grilled) and ground game.