

VENTISEI26



LANGHE NEBBIOLO DOC

VINEYARD are thirty years old and are situated in Montà, at an altitude of 280-320 metres above sea level

SOIL very sandy

EXPOSURE south-west

TRAINING SYSTEM classic guyot

PRODUCTION 100 q.li/ha

VINIFICATION in stainless steel vats with the submerged cap system for seven days after maceration on the skins for five days. Fermentation temperature is kept at around 25 °C. The malolactic fermentation occurs at the end of the alcoholic fermentation and after drawing off

AGEING for five months in stainless steel tanks and two months in bottle

TASTING NOTES a fresh, smooth and elegant wine with a ruby red colour and garnet highlights. The nose contains notes of violets, rose hips and cassis. The wine is dry in the mouth, with a full body and a very pleasant sweet finish