

DANIELE CONTERNO

RED WINE

## Langhe Nebbiolo DOC



Denomination: Langhe Nebbiolo DOC  
Solar exposure: South-West/West  
Composition of the soil: very steep, plastic, hardly workable, rich in clay, sand and tuff  
Grape variety: Nebbiolo 100%  
Production area: Monforte d'Alba and Madonna di Como

Harvest: manual, with grape selection at the vineyard.  
Harvest time: first week of October.  
Grapes per hectare: 7.000  
Vinification: with skin maceration in stainless steel tanks.  
Fermentation time: must and skins are kept in contact for 7-9 days, punched down daily and finally racked.  
Fermentation temperature: variables with peaks of 30°C.  
Ageing in cellar: the new wine is kept 3 months in steel tanks and undergoes malolactic fermentation; it is decanted several times, and finally aged in Slavonian oak barrels where it ages 8 to 12 months.  
Ageing in bottle: 6 months.  
Bottles produced: n. 15.000 of 0.75 L each.  
Food pairing: excellent matched with red meat, cold meats and mature cheeses.  
Serving temperature: 16° - 18°  
Alcohol content: range from 13 to 14.50% Alc/Vol depending on the vintage.

*Brilliant ruby red in colour with soft orange notes, it is rich, complex, tannic and pleasant on the nose with hints of raspberry.*

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WINE IMPORTER

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