

Langhe

DOC

Nebbiolo

Seghesio

A wine with a strong personality, aging in steel tanks and barriques. With a garnet red color and floral and fruity bouquet it is very fresh and elegant in mouth.

grape variety: Nebbiolo

production area: Monforte d'Alba, Fraz. Castelletto

soil type: mainly clayey and calcareous marl with a bit of sand

exposure and height: North-East, 350 mt. above sea level

vineyard surface: 1 hectare

age of vineyards: 20 years old

grape harvest: by hand, in October

vinification: on the skins in rotary fermenters with temperature control between 25-30°C for about 7-8 days. Aging in stainless steel for 9 months, and 3-4 months in months in used french oak barriques.

color: garnet red.

nose: floral and fruity.

taste: fresh and elegant with fine tannins.

food pairings: meat dishes, cheese.



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