

MARCO PORELLO

LANGHE NEBBIOLO

Name: Langhe Nebbiolo

Type: Full body Red wine

Name of vineyard: Bastia, Tanone, Camestri

Location and geographical exposure: in the township of
Veza d'Alba. The terrain has South/West exposure

Soil: Calcareous, sandy, with 30% slope

Variety: 100% Nebbiolo

Yield/hectare: 6000 Kg of grapes

Training system: Guyot with fruit bearing canes of 8-10 buds

Harvest time: Beginning of October. Harvested by hand into
20 Kg-capacity plastic perforated boxes

Vinification Method: Crushing with de-stemming, 10/12 day
maceration. Alcoholic fermentation in steel vats

Ageing: Oak barrels

Color: Ruby red of little intensity

Nose: Fine, with hints of wild strawberries and violets,
typical of the Nebbiolo grape that is grown in the sandy
terrain of Roero

Taste: Good body, fine, elegant with excellent taste

Best with: First and second course meats

Serve at: 16° - 18° C

Storage and duration: over 5 years with horizontal lay down.

