

"26" Langhe Nebbiolo DOC

AREA: The vineyards are thirty years old and they are situated in Montà, at an altitude of 280-320 metres above sea level.

MANUFACTURER: Massimo Rattalino

VINTAGE: /

GRAPE VARIETY: Nebbiolo

ALCOHOL: from 13% to 14% depending on the vintage.

DRY EXTRACT: /

SUGGESTED FOOD: Perfect with complex dishes of the traditional cuisine like pasta all'amatriciana, meat terrines, tajarin with sausage sauce, stew. It is also a good match with fish soups and lighter dishes in which the main ingredients are white meats, medium cheeses, soups and cured meats.

DETAILS: The soil type is very sandy. The vinification is in stainless steel vats with the emergent cap system for seven days after maceration on the skins for five days. Fermentation temperature is kept at around 25°. The malo-lactic fermentation occurs at the end of fermentation and after drawing off. The ageing is for five months in stainless steel tanks and two months in bottle.

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