



LIVIA FONTANA



LANGHE DOC NEBBIOLO

Product name: Langhe DOC Nebbiolo

Grape variety: nebbiolo

Production zone: Castiglione Falletto at 300-350 m a.s.l.

Surface: 3 Ha of Nebbiolo for Barolo

Harvest: hand-picked with precise grape selection into small baskets towards the middle of October.

Vinification: light crushing with further check and selection of the grapes, fermentation in steel tanks at controlled temperature with frequent pump over and délestages.

Ageing: 18 months in traditional oak barrels and then in the bottles in the wine cellar with controlled temperature.

Organoleptic characteristics: ruby red colour with garnet reflections. Delicate bouquet with typical for Nebbiolo floral and fruity scents. Harmonious and elegant with very fine tannins. It is a young Barolo!

Food pairing: rich, well structured first courses, roasted and stewed meat, medium seasoned cheeses.

Serving: in large glasses at 17-18°C (62-64°F).

Storage: horizontally in a cool, dark place with constant temperatures. Ready to drink but can be cellared for 7-8 years.

Bottle sizes: 0.75 L / 1.5 L

www.liviafontana.it