

trediberri



LANGHE NEBBIOLO

Denominazione di Origine Controllata

GRAPE: NEBBIOLO

WINEMAKING: Vinification of grapes mostly coming from La Morra and Levice and a small part from Vicoforte and Monticello d'Alba (Roero) too. Alcoholic fermentation happens mostly in concrete and lasts around 10-12 days. Then malolactic takes place in concrete and/or stainless steel and cold stabilization happens outdoor or in conditioned steel tanks. After stabilization, the wine ages for some months in concrete, steel and plastic, before being bottled, usually in April-May of the year after the harvest

DESCRIPTION: this unoaked, fruity and drinkable nebbiolo is meant to be an easy (yet not trivial) wine to share with friends during a nice and funny chat. Drink it slightly cold, maybe while sharing a platter of mixed charcuterie or with some lovely tajarin al ragù.



For a more detailed tech sheet on a specific vintage, please send us an email at info@trediberri.com