



Nebbiolo Perbacco 2020

Designation: Langhe D.O.C. Nebbiolo

Grapes: 100% Nebbiolo

Winemaking: The grapes for this wine are grown in various selected vineyards sites mostly in the Barolo area and a minor part in Barbaresco. The vineyards soil is made of marl (limestone in combination with clay).
Alcoholic fermentation lasts around 3/4 weeks at controlled temperature (28°-32°C). Then we have the malolactic fermentation in steel tanks. Each parcel is processed and aged separately until when they select the ones will be included for the blend of Perbacco or the ones that will keep ageing to become Barolo Castiglione (excluding the parcels from Barbaresco).

Aging: After malolactic done both in barrique and big casks, the wine keeps ageing in oak for 18/20 months. Blending in steel tanks to follow prior bottling.

Description: Medium deep ruby color. Quite intense and generous fruity nose (red berries) along with floral and spicy notes, a hint of menthol and hard candy. On the pallet medium bodied, showing notable intensity while retaining an essentially mid-weight style. Strong, intense, and quite powerful when young, evolving to a complex and elegant, very well-balanced wine with ageing. The tannins are harmoniously integrated in the fruit structure of the wine. Long lasting aftertaste with good freshness.

Food Pairings: Hearty stew, wild game, roasted red meats and sharp, aged cheeses.

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