



Langhe Nebbiolo Perbacco

Designation: Langhe D.O.C. Nebbiolo

Grape variety: Nebbiolo 100%

The grapes are grown in various selected vineyards sites mostly in the Barolo and Barbaresco area.

Winemaking: alcoholic fermentation lasts around 3-4 weeks at controlled temperature (28°-32°C), followed by malolactic fermentation in steel tanks and/or barriques. Each parcel is processed and aged separately, until the moment when the lots that will be used for Langhe Nebbiolo and those that will continue to age for Barolo, are selected.

Ageing: after malolactic fermentation, the aging continues in wood (barriques and large barrels) for about 18-20 months, at the end of which it is blended in steel for bottling.

Description: fruity with hints of mint, spices and raspberry. Round, elegant tannins add to a long, refined finish. Robust, intense, powerful in youth; complex, elegant with ageing.

