

Langhe Nebbiolo Filari Corti

Zone of Origin:

La Morra, Alba

Grape variety:

Nebbiolo

Vinification and Ageing:

The grapes are destemmed and gently crushed.

Alcoholic fermentation takes place in stainless steel with temperature control to promote the extraction of elegant aromas. We pump-over to facilitate extraction.

Malolactic conversion in stainless steel and the wines are moved into wood in the spring following the harvest.

The wine is aged in large oak barrels for a total of 6 months before being bottled at the end of summer.

The wine will remain with us in the cellar for a minimum of 6 months before being sold.

Perfume:

Fine and profound, with notes of red fruit and violets.

Taste:

Good structure, enjoyable freshness, marked with characteristic tannin and a long finish.

Colour:

Garnet.