



*Figli Luigi Oddero*

## LANGHE NEBBIOLO doc



**GRAPE VARIETY:** 100% Nebbiolo

**VINEYARD SITE:** mid-hillside vineyards exposed to sunlight in the morning and evening, located in the town of La Morra, at Santa Maria, at 250–300 meters above sea level.

**SOIL TYPE:** marly soils with traces of clay and sand. Rich in humus and mineral salts.

**GRAPE YIELD PER HECTARE:** 80 ql. per hectare and maximum grape yield is 65%.

**MINIMUM ALCOHOLIC CONTENT:** 12,5 – 13% vol.

**VINE TRAINING TECHNIQUE:** vertical-trellised vine rows 2 meters apart. Guyot pruning. Controlled grassing, without using herbicides and desiccants.

**HARVEST PERIOD:** last two weeks in September.

**WINEMAKING:** grapes are hand-picked and carefully sorted prior to destemming and pressing. Alcoholic fermentation with maceration for 8 to 10 days with indigenous yeasts. The malolactic fermentation is carried out between the following fall and spring.

**AGEING:** in stainless steel vats and/or medium/large-size oak barrels, according to the vintage for no more than 12 months. Bottle ageing for at least 12 months before release.

**ORGANOLEPTIC PROPERTIES:** bright ruby-red colored. Floral and fruity aromas typical of the Nebbiolo variety. Dry and savoury on the palate with notes of fruit and wilted flowers. Excellent structure, great balance and long aromatic persistence.

**AGEING POTENTIAL:** like all Nebbiolo-based wines, it ages wonderfully. However, this wine's aromas are best enjoyed in its first years of life.

**SERVING TEMPERATURE AND FOOD PAIRING:** best served at cellar temperature in a wide wine glass, this wine pairs well with all appetizers, including cured meats, sausages and raw meat dishes, and with Piedmontese-style mixed fry, fondue, risotto and pasta with or without truffle, barbecued meat, poultry and stewed meat, Cacciatora-style rabbit, spit-roasted meat.