



CRISTINA PRANDI – Langhe Nebbiolo DOC

Grape variety: Nebbiolo

Production area: Piedmont - La Morra – Bricco Cogni

Exposure: west

Soil composition: Marne di Sant'Agata sabbiose

Elevation: approx 820 - 1080 feet

Bottles produced: 6000/7000 BT

Cultivation: vertical trellised, Guyot pruning.

The vintage is interpreted in concomitance with the particularities of each harvest.

Agriculture is based on sensitivity to the vine.

Wine making: Nebbiolo is a late grape, harvesting is normally done in October, but with increasingly hot years the harvest is becoming more frequent at the end of September.

The grapes, harvested by hand in small airy boxes, are crushed and de-stemmed and fermented in concrete without the addition of selected yeasts. The fermentation started with naturally occurring yeasts on the skins.

During fermentation we proceed with manual repassing and pressing. After a maceration in cement (8-12 days), it is drawn off and after having carried out the malolactic fermentation it begins the refinement in big oak for 8 - 12 months. It is bottled in the spring months without filtration and clarification.

Langa's tradition is the key.

Color: garnet red.

Smell: bouquet sweet flowers, in particular roses, red fruits especially black cherry and blackberry.

Taste: elegant and balance, round tannins and pleasant for the freshness with a spicy aftertaste.

Pairings: salami, appetizers such as our raw meat "all'albese", fresh pasta, meat, cheese. Serving temperature: 18-20°C
Serving suggestion: it is generally recommended to drink it over 4/5 years but has good ageing potential.