



LANGHE NEBBIOLO D.O.C. PIRA





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100% Nebbiolo grapes grown at the heart of the Barolo area.

Denomination: DOC (Denomination of Controlled Origin)

Grape variety: 100% Nebbiolo from the Barolo area.

Growing area: Langhe, Perno di Monforte d'Alba (CN).

Exposure: West, 350 m a.s.l.

Altitude: 420 – 450 m. a.s.l.

Soil composition: clay-carcareous, with with marls and sand

Vineyard surface: 0,4 ha

Density: 3,500 vines per hectare

Average age of vines: since 1948

Training system: Guyot.

Average yield per hectare (Ha): 90 q/ha

Harvest: mid October

Fermentation and vinification: 14 – 20 days in steel tanks

Ageing: 12 months in big or medium-sized Slavonian oak cask

Alcohol: 14,5 % vol.

Sugars: 2 gr/l

Total acidity: 5,7 g/l

Serving temperature: 18°-20° C

Suggested glass: balloon glass

TASTING NOTES

Colour

Ruby red that turns into garnet red with ageing.

Bouquet

Rich and intense, with hints of dried rose, ripe berries and cherry, but also spicy, with notes of vanilla, cinnamon and tobacco, coming from the oak in which this wine has aged.

Taste

Elegant, dry and complex, full-bodied, imposing, well balanced, with structure and high in tannin. Warm sensation with a persistent refined character and full palate. Persistent, pleasant aftertaste.

Food Suggestions

Excellent with roasted and braised meats and mature cheeses. Excellent with grana and parmesan cheese.