



## Langhe Nebbiolo Doc 2013

### Vineyard and grape

The grapes for this wine are grown on a vineyard located in the Verduno, Boscatto area, the total surface area of this vineyard is 0.89 hectares dedicated exclusively to the growing of the Nebbiolo grape. The vineyard faces east, on white soil of a mainly limestone composition. Every year we add a selection of Nebbiolo grapes from the other estate vineyards located in Barbaresco (Faset and Rabajà-bass).

### Harvest and maceration

The grapes are handpicked, sorting only the best bunches and placing them into a 20 kilos baskets. The harvest took place on October 9<sup>th</sup> 2013. The maceration lasted for 11 days in stainless steel tanks with regular punching down of the cap.

### Ageing

The wine aged for 9 months in steel tanks and 1 months in the bottle before its release.

### Bottling

The bottling took place, without any filtration, on July 4<sup>th</sup> 2014 and on November 11<sup>th</sup> 2014, with batch L14-04 L14-04A. The 2013 production has been of 11833 x 0.75 l. Albeisa bottles.

### Tasting notes

Clear ruby red colour. Intense and floral nose, showing violets and roses, with a subtle and elegant spiciness. On the palate the wine has a great mouthfeel and it is wonderfully easy to drink.

### Analytical data

Alcool	13.50 by % Vol.
Total acidity	5.5 g/l
pH	3.39

### Vintage 2013

The 2013 harvest will be remembered as “vintage” in the sense that on average picking operations began 15 days later than over the last 10 years, and ended early in November with the last bunches of nebbiolo.

In particular, the beginning of the vine’s vegetative cycle was conditioned by a sluggish start to Spring, and low average temperatures in March and April. The period between April and throughout the month of May featured plenty of rainfall with a total of 18 days of rain. In June, the conditions linked to atmospheric events gradually improved, leading into a highly positive July for the physiology of the vine, partly due to greater meteorological stability. Nebbiolo is the variety that benefited the most towards the end of the season, when it was able to enjoy the high temperatures recorded in September and October

