

Cascina Ciapat



LANGHE NEBBIOLO DOC

We simply call it “the Nebiulin”. The winemaking method is the one that Nonno Antonio used 30 years ago for daily consumption in the family. It dispels the current myth of very tannic Nebbiolo and aged in wood.

COLOR:

Ruby red wine with brick reflections. It is bright, clear and fluid in the glass, drawing pronounced arches

SCENT:

A wine with a delicate, fine, not explosive but clear scent, reminiscent of wild flowers and fruity notes of cherry

TASTE:

Soft and persistent flavor in the mouth, velvety, elegant. Tannin present but refined, it has the right and clear acidity. An aromatic wine, which recalls the fragrant nature of the grapes, is always fruity, fresh and pleasant.

FOOD PAIRINGS: it is an elegant wine without being demanding that is suitable for daily consumption. It can be paired with first courses, even elaborate ones, and red meats in general.

SERVING TEMPERATURE: 17–18 ° C

ALCOHOLIC CONTENT: 13% vol

HARVEST: manual in the first ten days of October with careful selection of the grapes, both in the vineyard and in the cellar

VINIFICATION: in classic red with emerged cap with frequent pumping over 3-4 / day to improve the extraction of color, perfume while keeping the temperature controlled at 28/29 ° C, with a maximum of 30 ° C at the start of fermentation.

FERMENTATION lasts for about 15 days

AGING: in stainless steel barrels with subsequent bottling already in spring.

This Nebbiolo is ready to drink, albeit full-bodied, therefore we have already been marketing it since spring