

BOTERO LANGHE DOC NEBBIOLO



Grape Variety Nebbiolo 100%.

Vineyard Location Treiso - Langhe Hills, Piedmont

Soil Blue marls alternated with sandstone. Ph – alkaline, sand present in high percentages

Training System Gujot

Vine Density 4,500 vines per hectare

Yield Per Hectare 4,500 kg

Vineyard Size 5 hectares

Annual Production 3,000 bottles / year

Harvest Hand harvested in October

Vinification / Aging Roughly 15 days of fermentation in small stainless-steel tanks with repeated circulation and skin contact for 40-45 days

Aging Oak casks aging for 6 months and further bottle aging

Sustainably Farmed Equalitas Certification

Alcohol Vol 13.50%

Color Intense ruby red

Aroma complex, aristocratic, elegant bouquet with evident notes of currants, blueberries, liquorice, and spices

Taste On the palate the wine has tension and a lively freshness and savouriness. Tannins are high and ripe, remarkable taste of the terroir and a well-balanced spiciness

Food Pairing It pairs well with roasts, grilled meats, game, and aged cheeses

Serving Temperature 18°C / 64.4°F

Type Of Cork Made from biodegradable sugar cane

Bottle Size (L) 0,75

