

LANGHE DOC NEBBIOLO

Serralunga d'Alba
MASSOLINO

Langhe DOC Nebbiolo is an immediate, pleasant and smooth expression of the Nebbiolo grape. It is vinified with grapes from several municipalities in the Langhe.

Massolino's Langhe DOC Nebbiolo is a great way to approach this prestigious grape variety, but also an absolute pleasure for those who already know it well and are looking for a balanced and authentic expression of Nebbiolo.

Soil composition: mixed consistency tending towards limestone.

Vinification and ageing: a classic wine tied to tradition which undergoes a medium period of fermentation and maceration (approximately 15 days). It ages in large Slavonian oak barrels for over a year. During its whole production process, maximum attention is paid to all the details which convey elegance and smoothness to a young Nebbiolo.

Notes: Langhe Nebbiolo DOC is increasing strongly its popularity on all markets thanks to its balance and the appeal of the Nebbiolo grape.

Appearance: garnet red with variable intensity depending on the vintage.

Bouquet: delicate and pleasant with predominant notes of raspberry and violet; with age it develops very refined and elegant secondary scents.

Flavour: an elegant and complete wine with a very charming appeal. We recommend decanting and enjoying it at a temperature of 18-20°C. Ideal throughout a meal but at its best when served with rich, tasty dishes, ranging from fresh-egg pasta with meat or vegetable sauces to grilled or roasted red meats. It is also excellent with soft and delicate blue cheeses.

