

LANGHE NEBBIOLO DOC

2022 | Red Wine



Case Size: 6

This wine has an intense red color with garnet highlights. The bouquet is fresh, fruity and persistent. On the palate it is harmonious with a medium body and pleasantly tannic

Vinification:

After a manual harvesting of the Nebbiolo grapes, vinification takes place at controlled temperatures with about 15 days maceration on skins and subsequent malolactic fermentation. The wine is then refined in traditional fifty hectolitre oak casks, for 18-24 months before bottling and release.



Italy, Piedmont

Dezzani

Grape Varieties: Nebbiolo

Classification: Red Wine | **ABV:** 13.5% | **Closure:** Natural Cork