LANGHE NEBBIOLO DOC 'BRIC DEL BAIO'

2023 | Red Wine

Case Size: 6

Characteristic garnet-red in colour. Delicate fruity with notes of wild berries and raspberry jam. Dry, warm and well balanced with a nicely tannic finish.

Vinification:

The destemmed grapes are left to macerate briefly on the skins before fermenting at a controlled temperature in steel. Malolactic fermentation takes place in wood. After natural cold stabilisation, the wine is aged for 12 months in oak casks.

Grape Varieties: Nebbiolo

Italy, Piedmont

Ca del Baio

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Classification: DOC | **ABV:** 14.5% | **Closure:** Natural Cork