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## LANGHE NEBBIOLO DOC

### DESCRIPTION

Made from carefully selected grapes grown on various vineyards surroundings Alba city and close to the district of Barbaresco.

Langhe Nebbiolo is a young wine, but it possesses the breeding that is typical of this varietal. The garnet highlights showing in its ruby red colour are a foretaste of the evolution to come on the nose and mouth.

The bouquet is intense and expansive, with fruity and flowery notes enhancing the vinous and ethereal nuances and sweet spices, which become more marked with the passing of time.

On the mouth it is full-bodied and soft, with delicate tannins.

Langhe Nebbiolo lends itself to moderate ageing in the bottle, and with its potential for development and good structure it goes well with starters such as tagliatelle with ragout and risotto with Castelmagno cheese, and with roast and char-grilled meats.

### TECHNICAL SHEET

**VINEYARDS:** various vineyards close to Alba and the district of Barbaresco

**VARIETAL COMPOSITION:** 100% Nebbiolo

**HARVEST PERIOD:** early October

**VINIFICATION AND AGEING:** crushing of the grapes, fermentation and maceration in steel. The wine evolves for 6-8 months in steel, followed by several months in the bottle, stored horizontally in underground cellars.

**ALCOHOL:** 13-13.5%

**COLOUR:** ruby red with garnet nuances.

**NOSE:** expansive and fragrant, fairly complex with raspberry, wild strawberry and damson jam joined by geranium and spicy hints of cloves.

**TASTE:** round and full-bodied, with delicate tannins.

**FOOD PAIRINGS:** best matched with starters with good structure, and not overly rich mains.

