

CaViola

LANGHE NEBBIOLO

Looking to the future of the company, efforts are focused on the development of a “Nebbiolo project” that begins with this first, important selection. In 2005, I vinified the king of varieties from Piedmont for the first time, starting with a splendid vineyard.

IN THE VINEYARD

APPELLATION	Langhe Nebbiolo DOC
VARIETAL	Nebbiolo
VINEYARD	Unique parcel
SIZE & LOCATION	1 ha. approximately, Montelupo Albese
GROUND TYPE	Lithology - Alternating gray coloured silty marl and reddish-yellowish coloured sandstones (Lequio Formation) Soil - Sandy-loam, shallow, whitish coloured, calcareous, with alkaline pH
AVERAGE AGE OF VINES	15 years
ORIENTATION	
& ELEVATION	South, southeast, 450 meters above sea level
DENSITY	4,500 vines/hectare
YIELD/HECTARE	50 ql. approx.
TRELLISING	Guyot
HARVEST	First half of October
FERTILIZER	Manure, green manure
PEST CONTROL	Copper and sulfur
WEEDING	Mechanical

IN THE WINERY

YEAST	No selected yeasts utilized
FERMENTATION	15 days in temperature-controlled tanks
MACERATION	10-15 days of post-fermentation maceration with submerged cap
AGING	15-17 months in big barrels
FILTRATION	None
ANNUAL PRODUCTION	4,500 bottles approx.

CHARACTERISTICS

Ruby red with granite shades. Vivid nose with noteworthy complexity and breadth with notes of forest floor and wet earth. Elegant and powerful, reminiscent of Burgundy; agile and austere with silky tannins. Long, gratifying finish with nice fruit notes.

Suggested Serving Temperature: 16-17°C

