



VALLEBELBO

*le filere*

## LANGHE NEBBIOLO

DENOMINAZIONE DI ORIGINE  
CONTROLLATA

**Classification:** dry red wine

**Vine:** Nebbiolo 100%

**Alcool (% Vol):** actual 13% vol - potential 13% vol

**Residual sugar:** 2 gr/lt ca.

**Total acidity:** 5,5 ‰

**Available formats:** 75 cl

### PRODUCT CHARACTERISTICS

**Colour:** intense ruby red with a tendency towards garnet red with age

**Aroma:** intense, fine with a hint of viola and ripe fruit

**Taste:** harmonic, full and persistent, slightly tannic

**Serving temperature:** 18/20° C

**Gastronomic matches:** a perfect match for rich dishes, such as meat-filled ravioli and tajarin with minced meat sauce, as well as meat dishes, such as roast beef, braised beef or the typical Piedmont mixed fry.



VALLEBELBO s.c.a.

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