



Langhe Nebbiolo DOC

Libertà



CURRENT VINTAGE: 2018

GRAPE VARIETAL 95% Nebbiolo and 5% Barbera.

MUNICIPALITY Sinio

ALTITUDE 340-400 m.

EXPOSURE West

TERRAIN Clay-calcareous.

IN THE VINEYARD Situated at the top of Lirano Hill, between Sinio and Serralunga d'Alba villages. Here the border of Barolo area crosses our property giving us the incentive to act always at our best. Late September, early October, manual harvest.

IN THE CELLAR After the stalk removal and pressing. After 2 days of maceration at cellar temperature we warm up at 30°C in steel tanks. The duration of maceration is 10-15 days and the malolactic is completed.

YEAST indigenous

CLARIFICATION gel bentonite

AGEING 12 months in oak casks from Slavonia/Hungary/Switzerland.

IN-BOTTLE REFINEMENT 6 months minimum

CHARACTERISTICS An extremely pleasing and drinkable wine, and although it has a high alcohol grade this never overpowers its fruity character. Its red colour has Bordeaux reflections and the slow trickle from the edge of the glass confirms its optimal concentration and good body. The palate is caressed by a smooth tannin content typical of the Nebbiolo grape and by a warm and enveloping flavour.

SERVING TEMPERATURE 16°C

PAIRINGS ham and salami, vitello tonnato, tajarin and ravioli, white meats.

PACK SIZE: 6/750ml

OUR APPROACH In 2011 we started to think and act organic in the vineyards (officially certified since 2016). In 2015 our evolution continued with the introduction of a Biodynamic approach to the entire property. Key changes to improve the ecosystem include, adding trees and plants in the vineyards, introducing a green garden, and building birdhouses. While we have always sought balance in the vineyards, we now look for it in every part of our environment. For us, that means no chemical weeding, no systemic anti-parasite treatments, and no chemical fertilization. In addition, we plant barley, oats, and clover between the vines to revitalize the soil. To keep soft the soil not to stress the roots of the vines. We use corroborates to reduce chemical treatments and we even make our own compost. To promote as much biodiversity as possible we practice farming diversification by incorporating other crops. Finally, we always bottle with the energy of the waning moon.