



FEDERICO FERRERO

NVÌE

NEBBIOLO LANGHE DOC



Grape varietal: Nebbiolo

Production Area: Neviglie

Altitude: 250 m.s.l.m.

Slope exposure: South

Method of cultivation: Guyot

Year of vine planting: 2018

Average yield: 70 q.li/ha.

Alcohol content: 14.5% vol.

Vinification:

The grapes are harvested by hand with careful selection. Crushing, fermentation and maceration in stainless steel tank for about 30 days at a controlled temperature of 28-29 ° C. Followed by malolactic fermentation in December. Aged in 1000 liter French oak barrels for a duration of 12 months. Further period of aging in the bottle, before the commercialization.

Wine characteristics:

Garnet red color, intense aroma of ripe fruit. Dry taste, good body, soft tannins.

Serve at room temperature. Best served with red meat and game.

