

# LANGHE DOC NEBBIOLO



## GRAPE

Nebbiolo.

## SOIL

Marls and sand.

## VINIFICATION

The grapes are hand-picked and collected in baskets. The bunches are pressed and destemmed right after the harvest. The wine ferments with **maceration** of the skins in stainless steel vessels for 20 days. Once it's racked it usually has finished the alcoholic fermentation. It carries out the malolactic fermentation still in **stainless steel** tanks, after a decant it passes the Winter months in French oak 500 l barrels: the **tonneaux**. At the middle of Spring is decanted. It finishes its wood refinement in late Spring. It's bottled in Summer and rests in the bottle for another 12 months.

## REFINEMENT/MATURATION

9 months in tonneaux and 12 months in the bottle.

## TASTING

Pale ruby red with orange shadows. On the nose spicy notes. In the mouth the tannins are clearly detectable, as typical for this variety. The impact of wood is moderate.

## PAIRINGS

Full body red wine that goes well with traditional first dishes like tajarin al ragù (fresh pasta seasoned with meat and tomato sauce), ideal with meat-based dishes like pork hock or fillet with green pepper.



TERESA SORIA

[WWW.TERESASORIA.COM](http://WWW.TERESASORIA.COM)

Azienda Agricola Teresa Soria

Via Marini, 20 - 12053 - Castiglione Tinella (CN) - Tel.: +39 0141 855202 - Cell.: +39 333 6385035 - +39 329 3520891

Email: [info@teresasoria.com](mailto:info@teresasoria.com) - Pec: [tsoria@confagricoltura.legalmail.it](mailto:tsoria@confagricoltura.legalmail.it) - Web: [www.teresasoria.com](http://www.teresasoria.com)

P.IVA: 02145120040 - C.F. SROTRS57B63A124Z