



### LANGHE DOC NEBBIOLO TURNALIN

<u>PRODUCTION:</u>	Late picking and careful selection of Nebbiolo grapes.
<u>AGEING:</u>	The grapes are the same as those used to make Barolo wine, the difference lying in the fact that while Barolo is aged in Slavonian oak casks for no fewer than three years, Nebbiolo stays in the wood for just one and half year.
<u>VINTAGE:</u>	2020
<u>ALCOHOL CONTENT:</u>	14 % by vol.
<u>TASTING NOTES:</u>	Lively garnet-red, with a very intense, persistent bouquet which is ethereal and very pronounced, with overtones of withered roses, some leather, small fruit and underbrush. Well-balanced, austere, dry taste with a good body and breeding, as well as structure and a good aromatic finish.
<u>SERVING:</u>	At a temperature of 18-20°C.
<u>PAIRINGS:</u>	A great wine that can be served throughout a meal, though it is at its very best with strong meat or game, rather than hors-d'oeuvres or fish.
<u>STORAGE:</u>	It can keep for up to 20 years in a cool, dark place at a constant temperature. Store the bottle lying down.

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This variety is named NEBBIOLO after the Italian word for fog, “nebbia”, as it ripens later than others, when the first autumn mists are starting to creep over the hills.

