

LANGHE NEBBIOLO PODIO ("PODIUM SERRAE")

LANGHE DOC NEBBIOLO

The Podio vineyard was mentioned for the first time in a 1467 notarial deed, when the nobleman Andrea Damiano, owner of the Estate, gave it to the sharecroppers to cultivate. Half of the grapes they produced was the share due to owner, but those from the Podio hill were all reserved for the lord of the manor ("salvo et reserved vites Podii Serrae"). Today, the wine also includes the use of grapes from different vineyards, but all mid-hill, mostly located on the left of the Tanaro river in loose soil, predominantly layers of yellow sand alternating with bands of calcareous marl mixed with gravel, and, to the right of the river, in more compact and ancient soils.

Vinification: fermentation with maceration for 10-12 days at a temperature of 28°C is followed by aging in oak tonneau for a minimum of 6 months. The wine is then transferred to stainless steel vats and subsequently bottled, where it continues to age for a minimum of 6 months.









Sensory profile: this Langhe Nebbiolo is characterized by its classic, youthful fragrance, already announced by an intense ruby red colour and reaffirmed by aromas that recall rose, dried flowers and then fruit, vanilla and spices. In the mouth the wine is elegant, harmonious, lively with soft tannins.

Suggested pairings: excellent with hearty main courses, preferably simply prepared meat, charcuterie and medium-aged cheeses

Recommended serving temperature: 16-18°C



Appellation	Grape	Vineyard Area
Langhe DOC Nebbiolo	nebbiolo, barbera	Ha 4,50
Township	First year of production	
Piobesi d'Alba, Alba, Treiso	2014	

Formats							
							
0,375L	0,75L	1,5L	3L	6L	9L	12L	