



GABRIELE SCAGLIONE
ESPERIENZE DI VIGNA



Passeggiando in Vigna LANGHE D.O.C. NEBBIOLO

Harvest (hand-picked): October

Vineyard area: CASTAGNITO

Soil: clay-limestone of marine origin gray-whitish. Land and climate are the basis for the production of great red wines with long aging determine their character that makes them unique.

Plant density: 4445 Vines / Ha

Average age of vines: 30 years

Yield per plant: 2 Kg

Exposure: south-west

Variety: 100% NEBBIOLO

Pressing grapes: grapes are crushed - mechanical

Fermentation: red vinification with temperature control. Recycled from the bottom to the top at least twice a day .

Yeasts: selected yeasts autochthonous

Maceration: 5 - 6 days

Ageing: 12 months in oak barrels Hl. 50th

Colour: red intense garnet

Bouquet: scents of berries and spicy notes

Taste: Delicate in the final, with hints of spice.
The tannic sensation is well balanced

Serve with Risotto, pasta with tasty sauces, mushrooms, red meats and mature cheeses.

It should be served at a temperature: 16-20 ° C.