



*Mainerdo*<sup>®</sup>

# LANGHE NEBBIOLO



**Grape variety:** Langhe Nebbiolo

**Area of origin:** Municipality of Neviglie – Estate-owned vineyard

**Total vineyard surface:** 0.48 Ha

**Exposure:** South / South-West

**Soil:** Tortonian soil rich in very compact blue marl.

**Plants per hectare:** from 3600 to 4500.

**Vine training system:** Guyot with 8-9 buds.

**Harvest:** By hand into crates of approx. 20 kg.

**Average production:** 75 hl. per hectare

**Vinification:** in stainless steel tanks at 28°C for 15 days

**Ageing:** in Slavonian oak barrels for 8-10 months

**Colour:** ruby red with subtle orange highlights.

**Bouquet:** violet, cherry, raspberry, strawberry and spices.

**Palate:** full, harmonious, refined and balanced.

**Pairing:** medium-mature cheeses, roasts, game, duck, roast tomatoes and mushroom dishes.

**Serving temperature:** 16-18° C

**Alcohol content:** 13,5 – 14 % vol.

**Bottle sizes:** 75 cl.

**Bottle per year:** 3500-4000



**Azienda Vitivinicola Mainerdo**

Via Moretta, 20 – Neive (CN) – Piedmont – Italy – Tel. +39.0173.67056 – Fax +39.0173.67056  
mainerdo@mainerdo.com - www.mainerdo.com