



DAVIDE FREGONESE

## LANGHE DOC NEBBIOLO

GRAPES VARIETY: Nebbiolo 100%

PRODUCTION: 10.000 bottles

FIRST VINTAGE: 2014

ALCOHOL: 14,0 % vol.

### VINEYARD

LOCATION: Langhe

SOIL: limestone and clay

ALTITUDE: VARIES

EXPOSURE: south-western, southern and western

TRAINING SYSTEM: Espalier

PRUNING METHOD: Guyot

HARVEST TIME: middle of October

### VINIFICATION

FERMENTATION: in concrete tanks in contact with skins about 12 days. Daily pumping over and a déléstage at half way point.

AGING: from 6 to 12 months depending on the vintage, in large 15 hl Fontainbleau Forest oak barrels.

### PAIRINGS

Excellent for any occasion from aperitifs to structured dishes, extremely pleasant even during hot months (Serving temp.: 14° C - 16° C).

### TASTING NOTES

Fruity, violet and rose aroma, with cherry notes.

Easy to drink with a fine structure, elegant tannin texture and good freshness.

