

FONTANABIANCA

LANGHE DOC NEBBIOLO

**PRODUCTION AREA**

Neive, Piedmont

CLIMATE

temperate

LAND

clay-limestone

ALTITUDE

300 mt a.s.l.

BREEDING SYSTEM

Guyot

GRAPES

Nebbiolo

YIELD PER HECTARE

80-85 q.li

AVERAGE AGE OF VINES

12-15 years

AGEING

in bottle for 3/4 months

VINIFICATION

in steel tanks at a controlled temperature. The wine rests in large casks and barriques for about 10/13 months

NOSE

delicate with a composed, well expressed bouquet showing violet

TASTE

young, fresh

ALCOHOL CONTENT

14%

MATCHING FOODS

white meat, cheeses and salame

SERVING TEMPERATURE

18° in red wine glasses

