



## Langhe Nebbiolo

### TECHNICAL DATA

**Production area:** La Morra

**Year planted:** 2009

**Alcohol content:** 14,50% vol.

**Soil:** clayey and calcareous soil with clear underlying marl;

**Total surface area:** 0,6 HA

**Altitude:** 250 meters above sea level

**Exposure:** East

**Harvest:** done manually the first week of October.

**Vinification:** fermentation for approximately 10 days in temperature-controlled steel tanks in contact with the skins, pumping over twice a day for the entire duration of fermentation .

**Malolactic fermentation:** immediately after alcoholic fermentation in steel containers in a heated environment.

**Refinement:** for 6 months in big barrels.

**Bottling:** normally bottled in June - July of the second year. Refinement for another 6 months in the bottle in the darkness of the underground cellar.

**Total production:** approx. 5000 bottles

# CRISSANTE ALESSANDRIA

## ORGANOLEPTIC CHARACTERISTICS

**Color:** ruby red with bright garnet reflections, tight and fast tears form on the glass.

**Nose:** marked aroma of red fruit, raspberry, apricot and cherry with floral hints reminiscent of violets.

**Palate:** warm and delicately dry with great balance. Presence of pleasant tannins, with good body and aftertaste of cherries.

**Pairings:** it goes with starters, first courses and meat-based second courses. It is also excellent with fresh and medium seasoned cheeses.

**Ageing capacity:** the wine is designed for immediate consumption but can evolve for at least 7-8 years. Store it in a horizontal position and at a temperature not greater than 18°C.