



CASCINA IN LANGA

AMALIA

Langhe Nebbiolo 2016

Langhe Nebbiolo DOC is the youthful version of the most noble grape variety from Piemonte, in which its fruity and floral nuances come to the fore.

Vinification — The grapes are harvested by hand and taken to be made into wine immediately. After a period on the skins of around 5 days, the wine undergoes malolactic fermentation and then it's left to age in stainless steel tanks for about 8 months. At the end of this process it is bottled and sold.

Denomination — Langhe D.O.C. Nebbiolo

Town — Monforte d'Alba

Grape Variety — 100% Nebbiolo

Vineyard Position — 1.20 hectares in the Montagliarotto subzone of Monforte d'Alba.

Tasting notes — Ruby red with hints of garnet. Fruity and floral: raspberry, geranium, violet. A dry, rich, pleasantly velvety and tannic wine with crisp notes deriving from its acidity.

Yield — 70 q/ha

Vineyard Characteristics — West facing, 450 metres above sea level, silty clay loam.

Year of planting — Montagliarotto year 2004

Training System — Guyot

Planting Density — 5000 vines per hectare

Alcohol by Volume — 14.5%

