



ANGELIN

Langhe doc Nebbiolo

VINEYARD

Grape variety: *Nebbiolo*

Altitude: *340 m above sea level*

Exposure: *south, south - west*

Soil: *sandy - calcareous*

Age of the vineyard: *20 years*

Average production: *8 t/ha - 5,6 hl/ha*

HARVEST

Period: *end of September*

Harvest: *hand-picking with the 20 kg boxes*

VINIFICATION

Maceration: *traditional, floating-cap for 12 days*

Maturation: *80% stainless steel tanks, 20% oak casks*

Preservation and endurance: *in horizontal bottle position, more than 5 years*

SENSORY PROFILE

Intense ruby red colour with orange highlights with ageing.

Fresh bouquet with hints of rose, blackberry and blackcurrant.

Soft flavour, rightly tannic, persistent and well balanced.

Suggested temperature of service: 16-18°C

