



Langhe DOC Nebbiolo BricdelBaio

From the selections of our best sites we are getting this important nebbiolo. Epitomizing the estate's production philosophy.

Denomination: Langhe DOC Nebbiolo

Grape-variety: 100% Nebbiolo

Planting of vineyards: 2001

Type of soil: bluish clayey-limestone marl

Position: facing west

Harvest: early October

TASTING PROPERTIES

colour characteristic garnet red; nose delicately fruity, conjuring up wild berries and raspberry jam; taste dry, warm and well-balanced, with a nicely tannic finish.

PAIRINGS

a perfect match for Piedmontese food, from hand-chopped steak tartare to tagliolini pasta with a meat sauce, it also goes very well with grilled meat, roast beef and medium-mature cheeses.

Serving temperature: 16-18°C





STORING

elegant and refined, it is ready to drink 1 and a half years after harvesting, but continues to develop for up to 10 years. Cellaring recommended with the bottle lying down in the dark at a constant temperature.

Azienda Agricola Ca' del Baio

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CA' DEL BAIO

