

Langhe DOC Nebbiolo

A fresh, easy-drinking Nebbiolo of the kind the variety is capable of producing on younger vineyards where care is taken over the ripening of the grapes. Obtained by selecting grapes from several different vineyards, it revives a never-forgotten tradition.

Denomination: Langhe DOC Nebbiolo

Grape-variety: 100% Nebbiolo

Planting of vineyards: 2007/2008

Type of soil: bluish clayey-limestone marl

Position: facing west, north-east

Harvest: between the end of September and the beginning of October

TASTING PROPERTIES

colour garnet red with ruby tinges; nose fragrant dried flowers, with the aroma of geraniums and slight fruity overtones reminiscent of raspberries; taste dry, warm and soft, slightly tannic and very easy-drinking.





PAIRINGS

goes well with fresh cold cuts, slightly mature cheeses and Italian-style pasta with ragù, as well as more simple red meat dishes such as hamburgers or beef carpaccio.

Serving temperature: 16°C

STORING

ready to drink as soon as late in the spring following the harvest, it will also keep well for several years in the bottle. Serving it slightly chilled only adds to its appeal.

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