

2024 Ebbio Langhe Nebbiolo DOC, Fontanafredda



Country: Italy

Region: Piemonte

Sub-Region: Langhe

Grapes: Grape Nebbiolo 100

Tasting Note:

Nebbiolo, Piedmont's royal grape, from the Langhe, dizzyingly fragrant with dried roses and dried geraniums, followed by a soft, full-bodied mouthful of red fruit.

Winemaking:

It is made in a traditional way, with a 7-8 day floating cap fermentation in stainless steel tanks at a controlled temperature (28°C). It is aged in wood for at least 8 months and then in the bottle for 2-3 months. It will usually reach its peak 3-4 years after the harvest, but this period can vary considerably depending on the vintage.

Vineyard :

From the hills of Roero and Langhe on soils with calcareous marl.

Food matching:

Ideal with flavoursome pasta dishes, meats and medium-mature cheeses.

Awards:

90 pts James Suckling

Code G8380124	Practice Yes
Product STILL	Acidity 5.36 g/L
Style Red, Warm and Spicy	Residual Sugar 0.4 g/L
pH Level 3.51	Organic No
ABV 13.00 %	Biodynamic No
Closure Agglomerate Cork	Egg / Milk No
Bottle Size 75cl	



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