



## LANGHE NEBBIOLO

Piemonte, Italy

Produttori del Barbaresco



[www.produttoriidelbarbaresco.com](http://www.produttoriidelbarbaresco.com)

### Method & Production

Fermentation in stainless steel tanks at a controlled temperature of 28 degrees C. 20 days maceration on the skins, with pumping over twice a day. The wine also benefits from malolactic fermentation. The vinification is complete after 4 months in large oak barrels.

### Tasting Notes

Whilst overflowing with intense red fruit aromas on the nose and palate, this medium-bodied nebbiolo beauty from Produttori del Barbaresco also presents hints of white pepper and aniseed, complemented and supported by both bright tannins and a fresh acidity.

### Food Matching

A very versatile red, this Nebbiolo can be a delightful accompaniment to antipasti dishes of cured meats and chargrilled vegetables, yet also enjoys a successful pairing with red meat, poultry and even lightly-spiced pasta courses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
<b>Red Wine</b>										
PB0123	Langhe Nebbiolo	Nebbiolo	2023	14.0%	Cork	6X0.75lt	No	No	Yes	No