



## LANGHE DOC NEBBIOLO RED LABEL



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.

**VARIETAL:** 100% Nebbiolo

**COUNTRY:** Italy

**YEAR OF VINEYARD PLANTING:** From 2007/2008

**TYPE OF LAND:** Bluish clayey-limestone marl

**EXPOSURE:** Facing west, north-east

**CHARACTERISTICS:** Color - 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.

**PAIRING:** 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:** 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.

**Ca' del Baio**

Via Ferrere Sottano, 33 - 12050 - Treiso (CN) - Italy

Tel: +39.0173.638219

cadelbaio@cadelbaio.com

Distributed by Elite Wines®