



LANGHE DOC NEBBIOLO BRICDELBAIO



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

VARIETAL: 100% Nebbiolo

COUNTRY: Italy

YEAR OF VINEYARD PLANTING: From 2001

TYPE OF LAND: Bluish clayey-limestone marl

EXPOSURE: Facing west

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

PAIRING: 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: 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.

Ca' del Baio

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