

PECCHENINO

LANGHE NEBBIOLO BOTTI

Designation: Langhe D.O.C.

Variety: 100% nebbiolo

First vintage produced: 2001

Harvest time: first week of October.

Vinification: from grapes mainly coming from Nebbiolo vineyards in the Bricco Botti estate in Dogliani. The guyot-trained vines are 25 years old and face south and south-west. The soils are of medium texture, calcareous-clayey. Alcoholic fermentation lasts about 3-4 weeks and is carried out at a temperature of 27°C. Malolactic fermentation follows in steel.

Ageing: in oak casks for about 12 months.

Description: fruity with hints of raspberry, blueberry, violet and spices. Round and elegant tannins add up to a long and refined finish. Robust, intense, powerful in youth; complex, elegant with ageing.

Food Pairings: pasta, roasted red meats and aged cheeses.

