

PECCHENINO

LANGHE NEBBIOLO BRICCO RAVERA

Designation: Langhe D.O.C.

Variety: 100% nebbiolo

First vintage produced: 2015

Harvest time: second week of October.

Vinification: from grapes of vineyards located in the municipality of Monforte in the hamlet of San Giuseppe, near the Barolo cellar of the Pecchenino family. The vines are trained to guyot and are 7-8 years old. The soil is calcareous-clayey with a southern and south-western exposure. Alcoholic fermentation takes place in steel tanks for 3 weeks. The wine remains in contact with the skins, in post-maceration, for another 4 weeks and is then racked. Once the malolactic fermentation is completed, the wine is transferred into barrels.

Ageing: 24 months in 25 hl oak casks.

Description: ruby red colour, with slight garnet hues. The nose is rich, powerful and concentrated. Hints of ripe fruit can be perceived. Fresh and full-bodied on the palate. There are notes of red and black fruit (blueberry and blackberry). The tannins are ripe, soft, silky and well integrated. There is a particular almond note on the finish. Overall very balanced and refined.

Food Pairings: stewed meat, game, roasts, strong and aged cheeses.

