

PECCHENINO

LANGHE NEBBIOLO BOTTI

Designation: Langhe D.O.C.

Variety: nebbiolo

First vintage produced: 2001

Harvest time: beginning of October

Vinification: from grapes mainly coming from Nebbiolo vineyards in the Bricco Botti estate in Dogliani. The guyot-trained vines are face south and south-west. The soils are of medium texture, calcareous-clayey. Alcoholic fermentation is carried out in steel tanks followed by malolactic fermentation.

Ageing: in oak casks.

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.



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