

Pietro Rinaldi

*"Argante" Langhe Nebbiolo DOC*



Vineyard location: Alba

Fermentation: Temperature-controlled stainless steel tanks for about 10-12 days, frequent pumpovers followed by malolactic fermentation.

Aging: Matures slowly for 12 months in 500-liter oak tonneaux.

Grape varieties : Nebbiolo

Altitude : 280m - 300m ASL

Exposure : South-West

Soil : Calcareous and clayey marls

Tasting notes :

Light ruby red, garnet reflections. Intense floral aromas of rose and violet, ripe cherry and raspberry with spiced and mineral notes. Elegant and balanced with integrated tannins. Long, persistent finish.



Sustainable

