

## Col dei Venti

### *Lampio Langhe Nebbiolo DOC*



The grapes undergo a soft pressing and long fermentation in temperature-controlled stainless steel tanks with frequent punch-downs and remontage. The wine is then aged in French oak barriques for 18 months followed by 6 months in bottle.

**Grape varieties :** Nebbiolo

**Altitude :** 350m ASL

**Exposure :** South-West

**Soil :** Calcareous marl with veins of sand

**Alcohol :** 13%

#### **Tasting notes :**

Pleasantly complex wine with intense aromas of plum, maraschino cherry, and notes of spice. Fine, structuring tannins with a long, persistent finish.



Organic

#### **Press Notes**

##### **Wine Spectator**

2021	91 points
2019	90 points

##### **James Suckling**

2022, 2021, 2020	90 points
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##### **Wine Enthusiast**

2020	91 points
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