

Col dei Venti

*Nebbiolo Langhe 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.

