

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

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.

Banville
Wine Merchants

www.banvillewine.com

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