

Azienda Agricola 499

Sorì Del Mattino Langhe DOC Nebbiolo

Vineyard Location: Trezzo Tinella (CN), Langhe area. Piedmont, Italy. Winemaking: destemmed and crushed, fermented in stainless steel vats at controlled temperatures, punched down once a day for 15 days. Aged for 11 months in Austrian oak. Unfiltered.



Grape varieties 100% Nebbiolo

Altitude 400m ASL

Soil Limestone

Tasting notes

Ruby red; intense blackberries and spices notes with hints of violet. Very juicy, balanced, enjoyable tannins, excellent drinkability. Pair with BBQ, salami, pasta with ragù sauce, with cheese. Very versatile.

Banville
Wine Merchants

www.banvillewine.com

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