

Col dei Venti

Lampio Langhe Nebbiolo DOC

Grapes are gently pressed followed by a long maceration of the must on the skins. Fermentation in stainless steel tanks followed by malolactic. The wine ages in French oak barriques for 18 months and then in bottle for 6 months.

Grape varieties Nebbiolo

Altitude 350m ASL

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.



Banville
Wine Merchants



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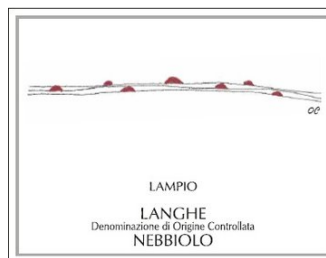
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