



Orlando Abrigo

LANGHE NEBBIOLO

Denominazione di Origine Controllata

SETTEVIE

TECHNICAL SHEET

-DESCRIPTION OF THE VINEYARD:

Grape-variety: 85% Nebbiolo and 15% of Barbera

Location: Piedmont – Langhe – township of Treiso

Altitude: 380-400 mt a.s.l.

Type of soil: Calcareous, Clayey with sandy layers

Exposition: South-West and West

Type of pruning: Short (8-9 buds per vines)

Type of training: Guyot

Density per hectare: 4500 vines/Ha

Hectares: 1,5 Ha.

Total volume of bottles on average: 10000

Age of the Vines: 20 years

Harvest: Hand picking



-VINIFICATION AND MATURATION METHOD:

Soft pressing of the grapes following a maceration on the skin for 10-15 days. The wine is then drawn off into wood barrels for the aging: the 30% of the wine ages into small barrel and the 70% of the rest of the wine into big casks. The maturation lasts 10-12 months.

Before the selling the wine ages into the bottle for other 6 months.

-TASTING NOTES:

Appearance: Deep ruby-red

Nose: elegant aromas recalling raspberries when it is young, while after maturing in wood its bouquet becomes more balanced and refined.

Taste: Full-bodied, fresh, mature fruits.

Name of recommended dishes: Good for aperitif and simple dishes like pasta, meat and salumi and cheeses

Service Temperature: 16/18 °C.

Curiosity: Settevie is the old name for the hamlet where the winery is located and where the vineyards of this wine are.

AZIENDA AGRICOLA ORLANDO ABRIGO di Abrigo Giovanni
Fraz . Cappelletto ,5 – 12050 TREISO D’ALBA - CN – ITALIA
PI 02369730045 - CF BRG GNN 68M 17 A124L
Tel. 0039 0173 630 533 – Fax 0039 0173 630 907
www.orlandoabrigo.com – info@orlandoabrigo.it