

voerziomartini



LANGHE DOC NEBBIOLO "CIABOT DELLA LUNA"

MUNICIPALITY: La Morra

VARIETY: 100% Nebbiolo, variety Michet

PLANTS/HA: 6000

PLANTED VINEYARD'S YEAR: 1985

TRAINING SISTEM: Guyot

SUN EXPOSITION: South East

SOIL: characterized by the Marne of Sant'Agata: they are mixed clay, fine sand and calcareous components

ALTITUDE ABOVE SEA LEVEL: 440 m.

IN THE VINEYARD: Over the past 30 years it has been significantly increased leaf area compared to the amount of bunches, so as to obtain consistently high quality grapes.

THINNING: the selection of the grapes takes place mainly in the vineyard during the entire phase of fruit set, veraison and ripening. Four/five green harvest are made manually in order to reduce the production per hectare and to have clusters all equal with a uniform ripening.

HARVEST: it is done by hand using small crates in order to haven't broken grapes before the crushing.

VINIFICATION: the alcoholic fermentation takes place with emerged cap in stainless steel tanks and it lasts 14/15 days. This process takes place with controlled

temperature and oxygenation.

All the operations after the fermentation are made using nitrogen in order to protect the wine from oxygen, to preserve aromatic and colorant substances and to limit the use of sulfites.

AGEING: after the malolactic fermentation, the ageing takes place in tonneaux: 500 Lt, French oak (60% new, 40% second passage) for 6 / 8 months to give a very low hints of wood at the wine.

DRY EXTRACT: 32 g/L

COLOUR: intense ruby red color with purple shades.

BOUQUET: delicate, fine but very intense in its shades: from macerated rose to cherry pit, fresh memories of underbrush with good notes of red fruits.

FLAVOUR: full, good tannin with a beautiful acid balance, soft and attractive persistence where the fruity and vanilla notes are balanced very well with sweet spice hints and final musky; easy to drink.

Wine on the rise with an evolutionary stage in growth and longevity.