

Langhe Nebbiolo DOC "La Malora"

Tasting notes

Colour:

Very deep ruby red.

Bouquet:

Impeccably graceful balance of ripe fruit, spices, and vanilla.

Palate:

Dry and supple, full-flavoured over a subtle background of vanilla and fruit preserves.

Sweet tannins.

Tecnical characteristics

Grape variety: Nebbiolo > 85% Barbera < 15%

Alcohol: 14.0 % vol.

Average yield: 50 hl

Serving temperature: 18° - 20° C

Vineyard location and profile: The "La Malora" Langhe Nebbiolo is produced from a blend of grapes sourced from vineyards in the heart of Langhe, with exemplary exposures.

Vinification and ageing: The traditional-style vinification begins with a 20-day maceration at 28-30°C, followed the malolactic in small oak, where the wine then rests for 15-18 months.

La Malora bottle-ages for a further 6 months in cool cellars, then departs to grace the tables of Nebbiolo-lovers for 1 to 6 years after the harvest.

