



Ressia


LANGHE NEBBIOLO DOC "GEPÙ"


 **Appellation** Langhe Nebbiolo DOC


 **Variety** Nebbiolo


 **Vineyard**
Township: Neive
Subzone: Canova
Area: 0.30 hectare
Yield/ha: 4-5 tonnes
Age: 2000

Features:
Altitude: 380 metres above sea level
South-facing
Density: 4300 plants/hectare
Guyot-pruned

 **Harvest period** Beginning of October, according to phenolic ripening and weather.

 **Harvest method** By hand, in perforated crates to maximise ventilation of grapes. The crates are then transported to the cellar for same-day crushing and destemming.

 **Vinification and ageing** Following a gentle pressing of Nebbiolo grapes, classic alcoholic fermentation takes place in stainless steel tanks at between 28°-30°C. Four 30-minute pumpovers take place daily during 6-8 days of maceration; decanting follows to ensure a well-clarified must. When malolactic fermentation is complete, the wine goes on to age in large Slavonian oak casks for 36 months, followed by a further six months of bottle ageing.

 **Tasting notes**
Colour: vivid, brilliant garnet.
Nose: displays great personality with aromas of spice and fruit in alcohol; exudes classic mineral notes and great freshness.
Palate: rich, full-bodied and round, with elegant, refined tannins and a dash of zest.
Food pairings: red meat and game.
Serving temperature: 18°C
Alcohol by volume: 14%
Dry extract: 33 g/l
Total acidity: 6 g/l
Annual production: 2000 bottles.



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