Langhe DOC Nebbiolo

Tasting notes

Langhe Nebbiolo is produced from grapes grown on the younger vineyards facing South-East, in the same area as the Nebbiolo used to make Barolo. The maximum yield of 8,000 kg./Ha is also the same.

Compared to the Barolo of the same vintage, the Langhe Nebbiolo undergoes a shorter maceration on the skins, and is not matured in wood. Its attractive tannins are therefore those found naturally in the Nebbiolo grape itself, and the wine has good structure.

It is normally ready to drink without needing to be aged.

In **2009**(outstanding vintage) our garnet red **Langhe DOC Nebbiolo** has an intense nose of ripe fruit, violet and wild berries.

A moderately tanniny flavour is highlighted on the mouth, blending nicely into the wine’s structure.

Basic informations

**[](http://aureliosettimo.com/?attachment_id=92)Product  Name**: Langhe DOC Nebbiolo  
**Cépage**: Nebbiolo  
**Appellation**: Langhe  
**Classificaton**: DOC  
**Colour**: Red  
**Type**: Still  
**Country/Region**: Italy, Piedmont  
**Vintage**: 2009  
**Alcohol percentage**: 14%  
**Sugar** **rate**: < 0.3 g/l  
**Ageing**: 48 months in concrete tanks  
**Number** **of bottles produced**: 6,899

Vinification (Wine-making)

**Method**: according to tradition: short fermentations on the skins (submerged cap for 8-10 days), with frequent breaking up of the cap and pumping over of the must.  
**Temperature**: 28 °C natural, not conditioned  
**Lenght**: 8-10 days  
**Malolactic**: done in concrete  
**Ageing**: tradizional, 48 months in concrete tanks  
**Minimum ageing in bottle**: 3 months

Bottle

**Empty Bottle Weight**: 530 gr  
**Date** **of Bottling**: 13/02/2014  
**Ageing Potential**: 6-8 years  
**Cork Size**: 26 x 44  
**Cork Material**: natural cork  
**Bottle Type**: albeisa

Vineyard

**% of Grape / Cépage**: Nebbiolo (Lampia) 100%  
**Soil**: calcareous  
**Exposure**: South-East  
**Agricultural method**: EC regulation 2078  
**Date of Harvest**: 24/09/2009  
**Type of Harvest**: by hand, with a careful selection of bunches

Chemical Analysis

**Dry Extract** [g/l]: 26.6  
**Total Acidity** [g/l of tartaric acid equivalent ]: 5.75  
**Volatile Acidity** [g/l acetic acid equivalent]: 0.48  
**Total SO2** [mg/l]: 67

Packaging:

**Number of bottles per box**: 12 or 6  
**Box size (cm)**: 34x27x31 or 31x26x17,4