



Nebbiolo Perbacco 2016



Designation: Langhe DOC Nebbiolo

Grapes: 100% Nebbiolo

Winemaking: Vinification of grapes coming from different vineyards of Nebbiolo most of all included in the Barolo and from the last couple of vintages, from the Barbaresco area too.

Alcoholic fermentation lasts around 3/4 weeks. Each parcel is processed and aged separately until when they select the ones will be included for the blend of Perbacco or the ones that will keep ageing to become Barolo Castiglione (excluding the parcels from Barbaresco).

Ageing: Total ageing is approximately 2 years. After malolactic done both in barrique and big Slavonian casks, the wine keeps ageing in oak for 2 years. Blending in steel tanks to follow prior bottling.

Description: Offers up generous fruit along with menthol, spices and hard candy, showing notable intensity while retaining an essentially mid-weight style. Strong, intense and powerful when young, complex and elegant with the ageing.

Food Pairings: Hearty stew, wild game, roasted red meats and sharp, aged cheeses.

