



## Nebbiolo Perbacco 2014

**Designation:** Langhe DOC Nebbiolo

**Grapes:** 100% Nebbiolo

**Winemaking:** Vinification of grapes coming from different vineyards of Nebbiolo all included in the Barolo area. Alcoholic fermentation lasts around 3/4 weeks with a temperature of 28°/32° C. Each parcel is processed and aged separately until when they select which ones will be included for the blend of Perbacco or the ones that will keep ageing to become Barolo Castiglione.

**Aging:** 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

**Alcohol:** 13,83% Alc. by vol.

**Total Acidity:** 5,71 g/l

**Total dry extract:** 27,8 g/L

