



Nebbiolo Perbacco 2012

Designation: Langhe DOC Nebbiolo

Grapes: 100% Nebbiolo

Winemaking: this is a wonderful vintage for Perbacco and the same is for the Barolo. The Perbacco is made from parcels all planted in the Barolo region. The average age of the vines is 35 years and the plants per hectare are 4.500. All vineyards are vinified and aged separately until the moment we select the casks/Crus/Vineyards used then for our Barolo Castiglione.

18-28 days of alcoholic fermentation between 28°-35° (82-95°F).

It follows the malolactic in stainless steel tank and/or barrique.

Aging: total period of ageing of 2 years: 4 months in in bariques, period in which the natural malolactic fermentation develops, and 20 months in big casks. Couple of months in stainless steel tanks before the bottling. The work in the vineyards, the yield/hectare, the vinification system and the aging period for the Perbacco are the same as for our Barolo Castiglione; Perbacco is practically a selection in the 3rd year of aging of the wines/vineyards that show an elegance and a readiness to be drunk without a longer time of ageing as happens for our Barolo Castiglione

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: 14.12% Alc. by vol.

Total Acidity: 5.38 g/l

Total dry extract: 27.6 g/L

