

CAMERANO 1875

VITICOLTORI IN BAROLO



NEBBIOLO DOC
LANGHE
NEBBIOLO

VINEYARD:
Tantesi in the municipality of
Monforte d'Alba

GRAPE VARIETY:
100% Nebbiolo

DENSITY:
4800 vines/Ha

YIELD PER HECTARE:
80 Ql/Ha



NEBBIOLO DOC LANGHE NEBBIOLO

Obtained from Nebbiolo grapes grown in the municipality of Monforte d'Alba, it is an elegant wine with a good tannic structure, with typical garnet red reflections.

TASTING NOTES:

Bright ruby-red color with garnet reflections. An elegant, balanced and pleasant wine with a broad and fruity bouquet, aromas of raspberry, violet and licorice, with spicy notes of nutmeg and black pepper, rich in character and with a long lingering finish.

PAIRING:

Warm starters, meat dishes: poultry, braised meats, roasts, cold cuts, recipes with truffles and aged cheeses.

FORMATS: 0,75 liters

AVAILABLE VINTAGES: 2016 2017

ALCOHOL CONTENT: 14%

VINIFICATION SYSTEM: fermentation takes place in stainless steel barrels for about 20/25 days. It is then drawn off and racked first into stainless steel barrels and after 2 months it is placed into large oak barrels for aging.

SERVING TEMPERATURE: 18°

AGING: aged 24 months in large oak barrels

PRODUCTION AREA: Municipality of Monforte d'Alba

VINEYARD: Tantesi in the municipality of Monforte d'Alba

VINES AND PERCENTAGES: 100% Nebbiolo

DENSITY: 4800 vines/Ha

EXPOSURE: south east/south west

ALTITUDE: 400 meters above sea level

SOIL COMPOSITION: clayey limestone

TRAINING: Guyot

VINEYARD AGE: 15 years

HARVEST: first ten days of October

YIELD x Ha: 80 Ql/Ha
