

# Langhe Nebbiolo Gèpù Doc



**Classification:** Langhe Nebbiolo doc

**Variety:** Nebbiolo

**Vineyard:**

**Location:** Neive, Canova

**Extension:** 0.30 ha

**Yield:** 40-50 quintals/hectare (Integrated Pest Management System)

**Age:** 2000

**Characteristics:**

- **altitude** 380 meters above sea level
- **exposure** south
- **density** 4300 vines/hectare
- **vine growing** guyot

**Harvesting period:** first days of October, consequently the phenolic maturation phase and climatic conditions.

**Harvesting method:** manual harvest in perforated crates for a good ventilation of clusters. Crates are moved to cellar, and in the next 24 hours clusters put in stemmer-crusher.

**Vinification and maturing:** after soft crushing, it goes through a traditional alcoholic fermentation process, in stainless vats at 28-30° C. It is left to macerate for 6-8 days with 4 daily pumpovers of 30 minutes, after which it is racked to clarify the must and to obtain a clear wine. At the end of malolactic fermentation, refinement of wine goes on in big barrels of Slovenian wood for 36 months, and finished with 6 months of bottle.

**Tasting notes:**

**Color:** intense and luminous garnet red

**Fragrance:** bouquet rich in personality, notes of fruit in alcohol and spicy, with the classical mineral nuance and an excellent dash of freshness

**Taste:** rich, full and round with elegant and fine tannins and a light acid note

**Gastronomic combination:** red meats and wild game

**Serving temperature:** 18°C

**Alcohol content:** 13,5%

**Dry extract:** 33

**Acidity:** 6

**Production:** 800 bottles

*Azienda Agricola Ressia di Ressia Fabrizio*

Via Canova n 28 – 12058 Neive (CN) Tel: +39 0173 677305 Fax: +39 0173 062192 Cell: +39 3336900131

Mail: [info@ressia.com](mailto:info@ressia.com) [www.ressia.com](http://www.ressia.com) P.I./CF 03291930042