

Langhe Nebbiolo DOC



Region: Piemonte

Varietal: 100% Nebbiolo

Vineyard: Family-owned hillside vineyards since 1969 located in the Langhe district (San Rocco Seno d'Elvio) and Roero (Guarene) districts. "Aiman" in Piemontese dialect refers to the soft and delicate sensations which caress the palate with every new sip.

Soil: Mostly calcareous and clay

Vines per Hectare: 5000

Vine Training: Guyot

Altitude: 250-400 feet above sea level

Total Production: 3900 cases

Vinification Process: Grapes are hand harvested in October after which a soft pressing takes place in a horizontal press. Must is then fermented on the skins at 20°C for 7 days. The wine is aged in large Slavonian oak barrels for 6-8 months. After bottling, the wine is aged in the cellars for 3-6 months and then released.

S.Q.N.P.I: Wine is certified S.Q.N.P.I meaning winery follows the National Quality System for Integrated Production that reduces chemical products, rationed fertilizers, worker safety and irrigation to keep with the natural biodiversity of the land.

Alcohol Content: 13.5%.

Residual Sugar: 3g/liter

Color: Ruby red with garnet edges.

Bouquet: Wild raspberry, nutmeg, forest fruits and floral tones.

Tasting Notes: Notes of blackberry jam, wild strawberry with spicy overtones.

Food Pairing: Perfect with all pasta dishes, grilled meats, and complex cheeses.

Ageing: 5-7 years

Serving Temp: 68°F (20°C)



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