



Langhe Nebbiolo Doc

PRODUCTION ZONE: the vineyard faces south – south west in the municipality of Montelupo Albese at an average altitude of 300 metres above sea level, with vines trained on vertical trellises and pruned using the Guyot system. Characterized by clayey loam and limestone soil dating back to Serravallian geological period, Lequio formation.

YEAR OF PLANTING: 2004

VINIFICATION: vinification on the skin, with a submerged cap and daily pumping over the must: continuation of the maceration for about 10 – 15 days after the alcoholic fermentation; the drawing off and first racking are followed by the malolactic fermentation and subsequent maturing in oak for a year; 3 / 4 months of ageing in the bottle finally prepare the wine for its release.

TASTING NOTES: Intense ruby red with slight orange highlights; expansive nose with hints of raspberry, dried plum, light violet, vanilla, cinnamon and cloves. Warm mouth-filling taste with well balance tannins. Lingering and spiced aftertaste.



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