

Langhe Nebbiolo DOC LogHero



Grape varietal: 100% Nebbiolo

Vineyard of origin: Sommariva Perno (Roero area)

Planting layout: 2.30 x 0.90 m

Altitude: 290 metres a.s.l.

Exposure: south

Vine training technique: guyot

Age of vines: 15-20 years

Yield per hectare: 65 quintals of grapes/ha
Soil: marlstone-sandstone, sandy sediments

Harvest: beginning of October

Vinification: fast fermentation in cement tanks (1 week),
malolactic fermentation in Inox steel tanks temperature
controlled

Ageing: 6 months in french oak barrels (225 lt)

Further ageing: 4 months in bottle

Sensory characteristics: Deep ruby red colour with very light
orange reflections. Rich, elegant and fruity bouquet with floral
scents of rose and violet. The palate is fine, very savoury,
persistent and with a pronounced sweetness typical of fresh
Nebbiolo. Suitable for ageing.