



CA' DEL BAIO LANGHE NEBBIOLO

In the words of the producer, a “nebbiolo nudo”... The vinous nose is fragrant, evoking dried flowers with aromas of geraniums and flirty overtones of raspberries. One of the rare releases produced in all tank, this easy-drinking wine is pure, unadulterated Nebbiolo, reviving a never-forgotten tradition.

CLASSIFICATION:	Langhe DOC
GRAPE VARIETAL:	100% Nebbiolo
SOILS:	Calcareous blue limestone marl
WINE PRODUCING AREA:	West / North-East exposition vineyards from Treiso, Barbaresco
YEARS VINES PLANTED:	2008
HARVESTING PERIOD:	Manual harvest, between end of September and beginning October.
WINEMAKING:	Following a brief period of maceration, fermentation occurs on the skins in temperature-controlled stainless steel tanks.
AGING:	Maturation takes place in stainless steel tanks for four months.

