

Dario e Stefania Stroppiana



Mine is a kind of inner laughter which beautifies the face of our thoughts for a moment

LANGHE NEBBIOLO

SOIL: Mixed consistency tending towards clay

VINEYARDS: Situated in Bussia di Monforte d'Alba

VINEYARD EXPOSURE: South-west

ALTITUDE: 400 m above sea level

YEAR PLANTED: 2000

YIELD PER HECTARE: 5-6 metric tonnes

VINIFICATION: The Nebbiolo undergoes temperature controlled vinification on skins at 25-26 °C for 6-7 days, with daily pumping over.

MATURING: After the initial decanting operations in steel tanks and racking, it is transferred into small casks made of French oak, where it undergoes malo-lactic fermentation and spends 12 months.

The wine spends a further 3-4 months maturing in the bottle.

ALCOHOL CONTENT: 14 % Vol.

AVERAGE ANNUAL PRODUCTION: 2000 bottles and rising.

COLOUR: Ruby red with slight garnet hues.

BOUQUET: Complex and elegant featuring notes of violet and berries with an elegantly spicy background.

FLAVOUR: Smooth and velvety, with a very long and persistent finish and nicely modulated tannins.

SERVING SUGGESTIONS: Red meat, main courses in general and cheeses which have reached a fair level of maturity.