

Langhe Nebbiolo D.O.C.



The Langhe Nebbiolo DOC, produced with grapes from the hills of Montà d'Alba, is a wine that could be consumed young but our winery, given the important structure, has opted for a phase of aging in long wooden barrels for one year. The harvest is done manually during the firsts 10 days of October. The grapes, reached the cellar, are crushed and fermented in stainless steel tanks with maceration on the skins for about 12-25 days. The last phase, is the aging in wood.



Grape variety: 100% Nebbiolo
Type of soil: Calcareous clay
Elevation: 310 m above sea level
Plantation: Guyot
Alcohol: 13,5°-14°

The color is ruby red while on the nose it gives floral and fruity scents, narrow and delicate and it is accentuated and perfected during the maturation.

As for the palate, Langhe Nebbiolo DOC is full and pleasant with light spicy notes; rightly tannic when young, it becomes very harmonious and velvety over time.

Pairings: pasta dishes with meat sauces, mushrooms, game and medium-aged cheeses.



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