



TENUTA
CAPPALLOTTO
CANTINA

LANGHE NEBBIOLO D.O.C.

GRAPE VARIETY

Nebbiolo 100%

PRODUCTION AREA AND CHARACTERISTICS

The grapes come from the hills around Alba. The geological conformation of the land and exposure of the selected vineyards result in high quality and valuable grapes.

YIELD PER HECTARE

60 hectolitres.

VINIFICATION

The hand-harvested grapes are destemmed and soft crushed. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks at a maximum temperature of 29°C. Maceration lasts about 10-15 days, according to the vintage.

AGEING

No aging is foreseen. A vintage wine, it is ready for bottling at the beginning of the year after harvest.

SENSORY PROPERTIES

Ruby red. Vinous, pleasant and rich in violets, roses, cherries and raspberries scents on the nose. Smooth and velvety taste; medium bodied.

ACCOMPANIMENT

It goes well with all courses, from appetizers to main dishes.

SERVING TEMPERATURE

18-20 C°.

ALCOHOLIC STRENGTH

13 % Vol.

