



TENUTA
CAPPALLOTTO
CANTINA

PRIME TERRE LANGHE ROSSO D.O.C.

GRAPE VARIETY

Nebbiolo 100%

PRODUCTION AREA AND CHARACTERISTICS

The grapes come from carefully selected vineyards in the Langhe and Roero areas. The geological conformation of the land and exposure of selected vineyards result in the production of high quality, desirable grapes.

YIELD PER HECTARE

60 hectolitres.

VINIFICATION

The hand-harvested grapes are destemmed and soft crushed. Alcohol fermentation takes place in temperature-controlled stainless steel tanks. Maceration lasts about 20 days.

AGEING

After malolactic fermentation, the new wine is decanted into small French oak casks where it ages for about a year. The wine completes its ageing in large 88 hectolitre casks for a further two years.

SENSORY PROPERTIES

Ruby red with garnet hints. Violets, rose, vanilla and cocoa scents on the nose. Warm, robust, velvety, soft and persistent on the palate with a harmonious, enveloping finish. Ageing gives it a marked boisé note.

ACCOMPANIMENT

Meat starters and entrées. Ripe cheeses.

SERVING TEMPERATURE

18-20 °C. We recommend uncorking the bottle an hour before serving.

ALCOHOLIC STRENGTH

13,5 % Vol.

