

Langhe Nebbiolo

DENOMINAZIONE DI ORIGINE CONTROLLATA



In the Vineyard

Variety
Nebbiolo

Exposure
Southeast, west

Altitude
250-400 m above s-l

Soil
Marley presence of clay

Conduction of the vineyard
Guyot

Age of the vineyard
20-25 years

Density of the strains
4.000 plants/ha

Yield per hectare
10 t/ha

Harvest period
First decade of October



In the Cellar

Winemaking

The extraction of the noblest tannins and the maintenance of the color that ranges between ruby red and garnet reflections takes place thanks to the maceration of the must in stainless steel fermenters for a period of between 8 and 10 days which give it an exceptional balance between the different components of wine

Aging
Stainless steel tank

Alcohol content
14%

Minimum acidity
4,5 g/l



On the Table

Tasting notes

On the nose the Nebbiolo recalls hints of spices and undergrowth with notes that go as far as floral. The tannic sensation that persists in the mouth during tasting leaves space, in the central area, for a pleasant flavour and fullness

Service temperature
16°-18°C

Recommended pairing

Meat dishes also particularly elaborate such as braised and stewed meat. Also excellent with particularly aged cheeses



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