

Emilio Vada

Langhe DOC Nebbiolo - L'Erth -



DENOMINATION: Langhe DOC Nebbiolo

VITIGNO: Nebbiolo 100%

GRAPE VARIETY: Nebbiolo 100%

SOIL: calcareous, rich of clay

CULTIVATION SYSTEM: guyot

HARVEST: first/second decade of October

WINEMAKING: the vinification involves alcoholic fermentation in temperature-controlled stainless steel tanks, with daily pumping over. After completing first alcoholic, then malolactic fermentation, the wine matures in barriques of French oak for 12 months. Bottled normally in APRIL-MAY, L'ERTH rests in the cellar for 18-20 months before release.

ALCOHOL: 14,5-15 % Vol

ORGANOLEPTIC CHARACTERISTICS: ruby-red colour and full-bodied wine. Floral with aroma of dried roses, mint, licorice, spice. Elegant with strong, yet balanced and silky tannins; long and persistent finish.