

Emilio Vada

Langhe DOC Nebbiolo - Cua Rusa -



DENOMINATION: Langhe Nebbiolo DOC

GRAPE VARIETY: Nebbiolo 100%

SOIL: calcareous, rich of clay

CULTIVATION SYSTEM: guyot

HARVEST: first decade of October

WINEMAKING: the vinification procedure involves alcoholic fermentation in temperature-controlled stainless steel tanks, with daily pumping over. After malolactic fermentation the wine stays in stainless steel, it's then bottled in April-May.

ALCOHOL: 14-14,5 % Vol.

ORGANOLEPTIC CHARACTERISTICS: live ruby red, with light violet reflections, intense scent with raspberry, rose and violet hints. Full, slightly dry, harmonious taste with a lingering aftertaste.