



LANGHE NEBBIOLO

DENOMINAZIONE DI ORIGINE CONTROLLATA

This fine wine comes from the areas of Monforte d'Alba, Novello and Madonna di Como, with their steep terrain, malleable and rich in clay and sand.

Barrel-aged for 8 to 12 months.

*Purple red colour; rich and tannic on the nose,
with pleasant notes of raspberry.*

Excellent with red meat, cured meats and medium cheeses.

Denomination: Langhe Nebbiolo DOC

Serving temperature: 16° - 18°

Alcoholic content: 13% - 14.5% depending on the vintage

DANIELE CONTERNO