



Dezzani

Langhe Nebbiolo



Varietal: 100% Nebbiolo

Altitude: 500 asl

Appellation: Langhe DOCG

Acidity: 5.4 g/l

Alcohol %: 14.5

Sugar: 7 g/l

Production: cs

Soil:



Tasting Notes: The color is intense red with garnet reflections. The bouquet is fresh, fruity and persistent. On the palate it is harmonious, medium-bodied and pleasantly tannic.

Vinification: 40 days maceration at controlled temperature and the subsequent malolactic fermentation

Aging: 12 months in traditional oak barrels.

Food Pairing: Excellent in combination with red and white meats with rich seasonings. Ideal with elaborate first courses.

Accolades

2021 **91**pts **Vinous**

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