LANGHE
DOC
PINOT NERO

DENOMINATION	Langhe DOC Pinot Nero
COLOUR AND TYPE	red; still
VARIETAL	Pinot Nero
PRPODUCTION AREA	Camo, Neviglie
EXPOSURE	South-East
ALCOHOL CONTENT	14,00%
HARVEST TIME	mid-September
AGING	24 months in 5 Hl tonneaux
SERVING TEMPERATURE	16-18 °C
VINIFICATION	Steel vats at controlled temperature max 28 °C, fermentation with maceration for about 10 days.
TASTING NOTES	Garnet red with nuances reminiscent of pomegranate, nose of small red fruits, vanilla, pepper and dog rose; pleasantly persistent.
SUGGESTED PAIRINGS	Excellent with red meat fish dishes.
MARCO'S NOTE	*The challenge of elegance in the land of power.*

AZIENDA AGRICOLA RAPALINO F.LLI NEVIGLIE (CN) **PIEMONTE** ITALIA · **WWW.RAPALINO.COM**

RAPALINO

INFO@RAPALINO.COM
+39 0173 630227 · +39 338 2194697