

LANGHE DOC NEBBIOLO GAMBARIN

The Langhe DOC Nebbiolo Gambarin is a young red wine, with good body and nice freshness.

VINEYARD

Grape varietal: Nebbiolo;

Altitude: 250-330 m above the sea level;

Exposure: south-west;

Geological origin¹: S.Agata fossil marls – grey-blue marls (more and less sandy) with local sandy-conglomerated intercalations;

Soil²: fine and calcareous Typic Ustorthent, coming from the hillsides;

Planting year: 1985;

Planting density: 4,400 vine stocks/ha;

Growing method: trellis;

Pruning method: Guyot;

Grape yield: 7,000 Kg/ha;

Wine yield: 4,900 L/ha.

VINIFICATION

The Nebbiolo is a late-ripening grape varietal. It has to be harvested between the end of September and the first fifteen days of October. Once in the winery, grapes are destemmed and crushed. Then they are put in stainless steel thermo-conditioned tanks where the alcoholic fermentation and maceration take place. This lasts at least one week at temperature of 26-28 °C.

After racking and pouring, the wine remains in contact with its lees (temperature of 20-22 °C) for at least two months while it completes the malo-lactic fermentation.

Then, taking advantage of the wintriness, the wine is left to rest from 3 to 4 months at low temperature in order to facilitate the deposit of the turbidity and the clarification.

Now the wine is ready to start the refining, which lasts about 10 months.

Eventually, after one year from the harvest, the Nebbiolo DOC Gambarin is bottled and, after few months of storage in our cellar, it is ready to be marketed.

ORGANOLEPTIC PROFILE

Colour: brilliant ruby red with garnet reflexes;

Bouquet: wide and fruity with hints of violet and raspberry perfectly melted with spices;

Taste: fruity and enveloping with soft and delicate tannins.

FOOD PAIRINGS

Because of its features this wine is perfect to be enjoyed all over the meal.

Serving temperature: 18 °C

¹ A.VV.Carta geologica d'Italia, scala 1:100.000;

² IPLA, 2007. Carta dei Suoli del Piemonte, scala 1:250.000