



FRATELLI DOGLIANI

Langhe
DOC
Nebbiolo

Classification

Red wine D.O.C.

Grape variety

Nebbiolo.

Area of Production

Langhe hills.

Harvest

Second half of October.

Vinification and refinement

Traditional vinification in red, with maceration on the skins for 10/12 days in stainless steel tanks. The wine is placed in oak barrels for a short period of 3 to 4 months before being bottled.

Tasting notes

Intense ruby red which with age is enhanced with granat reflections. Delicate with scents of matured fruits which evolve into pleasant spices with time. Full, harmonious and well structured.

Food pairing

Ideal with red meats, games and mature cheeses.

Aging

Wine suitable for 6/8 years aging.

Serving temperature

16/18°C.

