



Az. Agr. F.lli Cigliuti

Langhe Nebbiolo approachable and elegant, even in its youth...

Denomination:

Vintage:
Grape variety:
Alcohol content:
Received awards:
Average production:
Average yield per ha:
First vintage:

2009
100% Nebbiolo
14,5 % by vol.
None available at this time
2500
4500 kg/ha
2009

Vineyard:

Name/location:
Type of soil:
Average age of vines:
Average altitude:
Vineyard size:
Special characteristics:

Bricco di Neive
calcareous - sandy
12 years
350 m
1.5 Ha
young vines and sandy soil give more approachability and elegance

Wine making process:

Time of harvest:
Fermentation:

End of September, beginning of October
Fermented in stainless steel tanks at a constant, controlled temperature
10 months in Slavonian oak casks

Aging:

Bottling:
Release:

October 2010
November 2010

Wine description:

Tasting Note:

Ruby red Nebbiolo color. Plush red berry fruit, floral notes accompany subtle herbal threaded throughout, with typical leather accents. Over all quite balanced, despite its youth.

Evolution:
Available bottle sizes:
Pairings:

5-8 years
750ml
pasta, white and red meat, cheeses

Further Information:

Cultivation system:
Total acidity:
Sugar Content:
Recommended serving temperature:
Recommended type of glass:

Guyot
5.40 g/L
0.5 g/L

18° Celsius
Burgundy

