

LANGHE NEBBIOLO PODIO (“PODIUM SERRAE”)

LANGHE DOC NEBBIOLO

The value of the grapes from the Podio hill is already attested in the notarial deed of 1467, when the Count Damiano granted his land to his stewards for cultivation.

He required that half of the grapes were to be property of the castle, but all of the grapes from Podio were reserved for the count (“salvo et riservato vites Podii Serrae”).

This wine is elegant and balanced, with soft tannins.

Vinification: fermentation with maceration for 10-12 days at a temperature of 28°C is followed by aging in oak tonneau for a minimum of 6 months. The wine is then transferred to stainless steel vats and subsequently bottled, where it continues to age for a minimum of 6 months.








Sensory profile: this Langhe Nebbiolo is characterized by its classic, youthful fragrance, already announced by an intense ruby red colour and reaffirmed by aromas that recall rose, dried flowers and then fruit, vanilla and spices. In the mouth the wine is elegant, harmonious, lively with soft tannins.

Suggested pairings: excellent with hearty main courses, preferably simply prepared meat, charcuterie and medium-aged cheeses

Recommended serving temperature: 16-18°C



Appellation	Grape	Vineyard Area
Langhe DOC Nebbiolo	nebbiolo, barbera	Ha 4,50
Township	First year of production	
Piobesi d'Alba, Alba, Treiso	2014	

Formats						
						
0,375L	0,75L	1,5L	3L	6L	9L	12L