



SURÌ MESDÌ LANGHE NEBBIOLO D.O.C.

Classification: Langhe Nebbiolo D.O.C.

Variety: 100% Nebbiolo

Provenance: Dogliani (Cuneo)

Exposure: South

Vinification and maturing: Maceration for 8 days at 25° in inox tanks, 6 months in big barrel (30HL) and following aging 24 months in inox tanks and 2 in bottles.

Organoleptic characteristics: Organoleptic characteristics: the color is ruby red, with an inviting aroma of wild flowers and violet. The taste is dry, smooth and round.

Serve with: it pairs well with braised meat, game and cheeses.

