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## GEPÙ LANGHE NEBBIOLO D.O.C.

**Classification:** Langhe Nebbiolo DOC

**Variety:** 100% Nebbiolo

**Provenance:** Neive, Canova

**Extension:** 0.30 ha.

**Altitude:** 380 meters above sea level, exposure south

**Density:** 4300 vines/hectare

**Yield/ha:** 40-50 quintals/hectare

**Vine growing:** guyot

**Harvesting period:** first days of October, consequently the phenolic maturation phase and climatic conditions.

**Harvesting method:** manual harvest in perforated crates for a good ventilation of clusters. Crates are moved to cellar, and in the next 24 hours clusters put in stemmer-crusher.

**Vinification and maturing:** after soft crushing, it goes through a traditional alcoholic fermentation process, in stainless vats at 28-30° C. It is left to macerate for 6-8 days with 4 daily pumpovers of 30 minutes, after which it is raked to clarify the must and to obtain a clear wine. At the end of malolactic fermentation, refinement of wine goes on in big barrels of Slovenian wood for 36 months, and finished with 6 months of bottle.

**Alcohol content:** 13.5%

**Dry extract:** 23

**Acidity:** 6

**Production:** 800 bottles

**Organoleptic characteristics:** deep, perfumed, roses, herbs, tar, rosemary, elegant with structure, length, strawberry, plum, mushroom, truffle, very high quality. Wonderful freshness but the finish is long, caressing and seamlessly balanced.

**Serve with:** elaborate and rich first-course dishes and red meat.

**Serving temperature:** 65°F



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