

# SETTEFIGLIE

LANGHE  
NEBBIOLO  
D.O.C.



Nebbiolo is well known to be a very noble grape which gives outstanding wines, but also for its eclectic nature that allows it to be vinified and adapted to a more everyday consumption. It gives rise to very pleasant wines even when they are made in stainless steel tank. Langhe DOC is made 100% from Nebbiolo grapes grown in the province of Cuneo (94 villages) known as “Langhe”. Settefiglie refers to the name of a street in Vinchio.

**GRAPE:** Nebbiolo.

**SOIL:** Sandy mixed with clay.

**ALTITUDE:** 250 m. above sea level.

**EXPOSURE:** South.

**VINE TRAINING-DENSITY:** Guyot. 4.5000 vines per hectare.

**HARVEST:** During the first week of October, the selection and harvesting occur in the morning to deliver the grapes to the winery in the afternoon, so that they arrive fresh and in optimal condition to start the vinification process.

**VINIFICATION:** After crushing and destalking the grapes, the must is sent to vertical temperature-controlled stainless tanks. The alcoholic fermentation and maceration last around 6 days at a constant temperature of 24 °C. During the maceration, a lot of rotative pumping over is carried out in order to maintain the must constantly in contact with the grape skins. The malolactic fermentation takes place immediately after the alcoholic fermentation.

**AGEING:** The wine is aged in cement tanks for about 6 months and then bottled. The wine ages for 3 months in bottle ageing prior to be released.

## TASTING NOTES

The wine has a light red ruby colour with orange hues sometime. It has an intense floral nose, vinous and fresh with expressive aromas typical from the grape variety. On the palate, the wine is dry with velvety tannins, persistent and savoury.

**PAIRINGS:** Salami, sausages, ravioli al plin, tajarin (tagliatelle) with mushrooms sauce, red meats, lamb, roasted meat, aged cheeses, Castelmagno.

**ALCOHOL CONTENT:** 14% vol.

**SERVING TEMPERATURE:** 16 °C.

**SIZE:** 0,75 l.



CAMPAIGN FINANCED ACCORDING  
TO EU REGULATION N. 1308/2013



VINCHIO VAGLIO