



DEZZANI

il piemonte, le vigne, il vino

LANGHE DOC NEBBIOLO



Langhe Doc Nebbiolo, is a fresh, young and fragrant wine. The grapes are carefully selected and come from the prestigious hills of Langhe, hence its appellation. While the origin of the name Nebbiolo, refers to the typical Piedmontese fog, as very often the harvesting of this grape takes place during the first autumn fog. After the vinification and a brief refinement in concrete tanks, the wine is bottled and further refined in the bottle. Dezzani strongly wanted to add a young and outstanding Nebbiolo to the "I Classici" selection, which confirms the quality of this fresh and fruity grape.

Production Area Piedmont

Grape Nebbiolo

Wine features This wine has an intense red color with garnet highlights. The bouquet is fresh, fruity and persistent. On the palate it is harmonious with a medium body and pleasantly tannic

Food pairing Ideal with red and white meats rich in dressing. It pairs well with elaborate first courses. This wine is also great for aperitifs.

Aging potential 3-5 after vintage

Service temperature 18° - 22° C

Packaging Europallet 95 cartons x 6 bott. ml 750 5 layers x 19 cartons

Box weight 8,8 Kg

Box size 25x18x32

Ean code carton 802787407647 **Ean code bottle** 8027874076469