



CASCINA CHICCO
azienda agricola



LANGHE NEBBIOLO

Variety of vine: Nebbiolo 100%

Vineyard position: Castagnito, Piedmont, Italy.
In the countryside of Castagnito is a particular hill named Costa, mentioned in the history of the Nebbiolo vine in ancient documents; it is particularly suited for the production of a fine and elegant wine.
The average age of the vineyards is 20 years.
The yield per hectare is very low, allowing us to obtain a Langhe Nebbiolo of high quality.

Soil: clayey with sand

Date of harvest: beginning of October

Yield per hectare: 55 hl

Wine-making: the harvesting is done in two periods spaced with one week in between.
For 4 - 5 days the maceration develops in stainless steel casks, after which the wine rests in traditional casks for six months before being bottled.

Tasting notes: the colour is red and it has an ethereal, elegant fragrance; there are hints of violet, marasca cherry, and final notes of spice. It's full, aristocratic, and delicate.

Dishes: this wine is perfect with roasts, game, and aged cheeses.

Recommended serving temperature: 18° C.

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