Technical sheet

LANGHE NEBBIOLO DOC "FILARI CORTI"

Area of origin

La Morra

Grape variety

100% Nebbiolo

Vinification and ageing

Spontaneous fermentation in stainless steel tanks. Followed by the aging for 12 months in big barrels before bottling.

Color

Typical garnet

Perfume

Fine and deep, with scents of rose, violet and mint

Flavor

Good body with a fresh acidic structure, nicely tannic, complexly aromatic.

Filari Corti LANGHE DENOMINAZIONE DI ORIGINE CONTROLLATA NEBBIOLO

