

## Fenocchio Nebbiolo Langhe

Azienda Agricola Giacomo Fenocchio

Italy - Piemonte - Langhe DOC

The color is a deep ruby red with garnet reflections and an intense and fruity bouquet of plum and cherry. The flavor is dry with good body, well balanced tannins and harmonious with hints of licorice and rose.

Parcel is 2 hectares (5 acres) planted at 300 meters above sea level.

### Specifications

<b>Appellation</b>	Langhe DOC
<b>Wine Type</b>	Red
<b>Varietals</b>	100% Nebbiolo
<b>Age of Vines</b>	Average 15 years
<b>Soil type</b>	Elveziano with clayey sediments blue marl and tuff.
<b>Vinification</b>	Vinification: Traditional method of fermentation of the grapes in contact with the skins, without added yeasts, for around 10 days in stainless steel tanks. Ageing: Six months in stainless steel tanks - six months in large Slovenian oak casks, successive maturation in the bottle.
<b>Production</b>	750 (9-liter cases)
<b>Pairings</b>	Pairing well with all types of food, from appetizers to cheeses with red and white meat.

