

**Lodovico Langhe Nebbiolo**  
**Azienda Agricola Lodovico Borgogno**  
**Italy - Piemonte - Langhe DOC**

Bright ruby-red which softens on ageing; delicate, fruity nose of raspberries and violets that becomes ethereal over time; dry, balanced flavor, with good body that softens after ageing and lingers on the finish.

Vine: Nebbiolo  
 Vineyards: North-est facing with Guyot pruning (7-9 buds / vine).  
 N° Vines / hectare: 4,000  
 Yield / hectare: 70-80 q / Ha  
 Plant year: 2007

Nebbiolo is a native black grape variety of Piedmont that gives birth also Barolo and Barbaresco. The name 'Nebbiolo' derives from the word 'fog' and there could be two reasons. The first hypothesis traces the name of Nebbiolo back to the obscured, almost clouded appearance of the grape, covered with abundant bloom. The second hypothesis, more suggestive, is linked to the very late ripening of the grapes: the Nebbiolo grape harvest often takes place in late October, when the vineyards are enveloped in morning mists.



**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>Agricultural Practices</b>	Sustainable
<b>Soil type</b>	Calcareous with Sand and Clay.
<b>Vinification</b>	Soft pressing of grapes, maceration with grapeskins for 7-8 days at a maximum temperature of 26-28°C. Aging 9 months in slovanian big cask. The wine is laid down in bottles for 3 months before packaging and shipping.
<b>Production</b>	1,000 (9-liter cases)
<b>Pairings</b>	It pairs with pasta, soup, meats, seasonal dishes and medium-aged cheeses.

**Codes, Weights and Measures**

<b>UPC</b>	7 84585 02965 5
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02965 2

<b>Case Weight</b>	36
<b>Cases/Pallet</b>	50
<b>Layers/Pallet</b>	10
<b>SRP</b>	\$ 36.00 USD 750mL Bottle