

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

Appellation	Langhe DOC
Wine Type	Red
Varietals	100% Nebbiolo
Age of Vines	Average 15 years
Soil type	Elveziano with clayey sediments blue marl and tuff.
Vinification	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.
Production	750 (9-liter cases)
Pairings	Pairing well with all types of food, from appetizers to cheeses with red and white meat.

