

la Castella

RODDINO D'ALBA

LANGHE NEBBIOLO

Denominazione di origine controllata

Fresh and delicate tannins

Variety:	100% Nebbiolo – Young vineyard
Soil:	calcareous marl
Exposure:	South-West, in the municipalities of Sinio at about 550 m a.s.l.
Harvest period:	first ten days of October by hand
Vinification:	alcoholic fermentation and maceration in contact with the skins for 5 - 6 days in steel tanks with daily pumping over
Ageing:	10 months in steel tanks and then in bottle
Sizes produced:	0.75 L bottles
→ Colour:	delicate and bright
→ Aroma:	lightly spiced but rich in fruit
→ Taste:	fresh and delicately tannic
Recommended pairings:	salumi, appetizers, first and second courses of land cuisine
Serving temperature:	17-19 °C

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