

Langhe Nebbiolo Ruja

Gemma



CLASSIFICATION D.O.C.

TYPE Red

REGION Piedmont

PROVINCE Cuneo

GRAPE VARIETY Nebbiolo

TYPE OF FARMING Conversion to organic

HARVEST First-second decade of September.

VINIFICATION

The must is vinified in stainless steel vats with 6 days of maceration at controlled temperature.

MATURATION

After the vinification, the wine matures for at least 9 months; 70% in stainless steel vats, 30% in 20 hl oak barrels.

TASTING NOTES

Ruby red colour with warm garnet highlights. On the nose it reveals intense perfumes, with a delicate tone of hip rose and spiciness. On the palate the wine is elegant, soft, enveloping, woven by intriguing suggestions of humus and undergrowth.

SIZES AND SPECIAL PACKAGING

75 Cl bottles.