



## Technical profile

Denomination:	Langhe DOC Nebbiolo
Variety:	Nebbiolo 100%
Origin:	Roddino (Località Mucci)
Vineyards (year of planting):	Sud (2001/2003)
Pruning method:	Guyot
Soil type:	calcareous, sandy and clayey
Harvest period:	24.09.2012 - 03.10.2012
Yield:	600 g per square meter
Mashing:	gentle crushing and destemming
Maceration:	10 days on the skins with pumping over and délestage (once or twice)
Malolactic fermentation:	in stainless steel vats
Ageing:	15 month in French oak barriques, once-used
Total acid content:	5,6 g/l
Reducing sugars:	1,4 g/l
Dry extract:	27,0 g/l
Alcohol content:	14,56% vol
Bottling:	25.09.2014
Bottles produced:	1161 bottles 0,75 l