



## Technical profile

Denomination:	Langhe DOC Nebbiolo
Variety:	Nebbiolo 100%
Origin:	Roddino (Località Mucci)
Vineyards (year of planting):	Sud (2001/2003)
Pruning:	Guyot
Soil:	calcareous, sandy and clayey
Harvest:	in the period from 19.10.2010 to 20.10.2010
Yield:	600 g per square meter
Mashing:	gentle crushing and destemming
Maceration:	10 days on the skins with pumping over and délestage
Malolactic fermentation:	in stainless steel vats
Ageing:	15 month in French oak barriques, once-used
Total acidity:	5,62 g/l
Residual sugar:	1,2 g/l
Dry extract:	26,9 g/l
Alcohol:	14,83% vol
Bottling:	30.08.2012
Bottles produced:	800 bottles 0,75 l