



# Langhe Nebbiolo Sbardajà

Class and spontaneous vivacity are the characteristics that distinguish Nebbiolo. Ancient wine and already known for the cellars of the Royal House of Savoy since 1600.

" **Sbardajà** " is a term that derives from the Piedmontese dialect and means " scattered - scattered and this name was chosen since the wine is obtained from Nebbiolo grapes from vineyards scattered between Langhe and Roero (Monforte, Monte Roero and Priocca)

**Grape variety:** 100% Nebbiolo

**Plant density:** 5300 plants/ha.

**Elevation:** 300/400 m. asl.

**Exposure:** South, South-East

**Vinification:** fermentation is conducted naturally with indigenous yeasts and to enhance the qualities of freshness and fragrance, maceration takes place at controlled temperature between 25 and 28 ° C for about 10 days.

**Ripening:** in small barrels for 12 months.

**Aging:** 4 months in bottle at controlled temperature of 15° C.

**Color:** bright, ruby red.

**Nose:** floral, intense and wide with cherry and plum flavors combine with licorice

**Taste:** warm, savory and velvety thanks to a moderate tannic charge.

**Storage temperature:** from 14° to 17 °C.

**Service temperature:** 16°C.

**Pairings:** hot appetizers, first courses with meat sauces, roasts of white and red meat

**Bottles produced:** about 10.000

