

# Langhe Nebbiolo 2022

*The 2022 Langhe Nebbiolo was tasted from barrel and boasts a similarly improved youthful magenta colour, with fresh blackberries and effusive fruit aromas. On the palate, it shows riper structure, more grip at this stage, and a broader profile. (89-91) Jeb Dunnock.*



Harvest: 18<sup>th</sup> September

Vineyard: Le Coste di Monforte d'Alba. Soil is calcareous clay at 400 metres

Vinification: Temperature controlled fermenters with automated punch downs, aged 12 months in second and third passage French oak barriques

Production: 8500 bottles, 336 magnums

Ruby garnet colour, fruity palate that finishes velvety and harmonious

Analytical Data: Alc. 14.75% Total Acidity 6.25 g/l Dry Extract 32.3 g/l Sulphur 84 mg/l