

LANGHE NEBBIOLO DOC “LASARIN”



The splendid “Lasarin” is produced from the grapes of our youngest **nebbiolo-Barolo** vineyards and, in particular, from the nebbiolo vineyard in Neviglie. It unites the grape’s noble heritage with enjoyable freshness and easy drinking.

During the traditional ten-day fermentation period, the must is macerated in contact with the skins at a relatively low temperature. The maturation and refinement of the wine are conducted in such a manner so as to not alter the wine’s **natural freshness and fragrance**.

The wine presents itself with a beautiful, subdued ruby-red color. Its full nose recalls flowers, raspberries and blackberries; in the mouth it is dry, balanced, velvety and enjoyably tannic, a legacy of the noble nebbiolo grape. After a brief period of aging in the bottle, the wine becomes increasingly smooth and velvety.

Even if “Lasarin” pairs well with all types of cuisine, it is particularly exalted by pasta dishes without too much sauce, white meat, grilled meat and fresh cheeses.

Its ideal glass is a large-bowl wine glass with long stem.

Variety:	Nebbiolo
Rootstocks:	Kober 5BB - 420 A – S04
Plant density:	4,000 plants per hectare
Training System:	Free-standing espalier with “Guyot” pruning
Average Altitude:	300 m above sea level
Exposure:	South, Southwest
Soil:	La Morra: calcareous, argillaceous with magnesium content Neviglie: Sub-alkaline mixture with sufficient organic substances
Plantations Dates:	2000/2003/2015
Zones:	La Morra and Neviglie
Cultivated Area:	2.5 hectares