

LANGHE DOC NEBBIOLI CAINASSA



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Cainassa is the name of our oldest Langhe Nebbiolo vineyard—it's 70 years old! Our Langhe Nebbiolo is named after this vineyard

VINEYARDS
Southeast, east and west exposure at medium elevation close to the winery.
Elevation: 300 metres above sea level



VINES AND SOIL

3.6 hectares: vines of approximately 20 years of age on Lequio formations (grey marl alternating with sand layers)

GRAPE VARIETY
Nebbiolo



HARVEST

Hand-picked over the first ten days of October

VINIFICATION
The freshly-harvested grapes are crushed and destemmed immediately.
Fermentation is spontaneous in stainless steel tanks at 25°-26° C. The wine is racked after about 8 days.
Spontaneous malolactic fermentation takes place in steel tanks. Cold tartaric stabilisation.
The wine is bottled at summer's end and then bottle-aged for about a further 8 months.



PRESENTATION

Available formats: 0.75 l and 1.5 l
Alcohol content 13%-14% by volume depending on the vintage
Garnet, with orange highlights developing over time.
Characteristic, delicate and subtle nose recalling violets, further enhanced with ageing.
Dry and full-bodied, correct tannins from youth, velvety and harmonious.



HOW

Store in dark, dry place, at a constant temperature below 20° C. Serve at 16°-18° C in a capacious Burgundy to allow swirling and oxygenation of the wine, thus improving perception of the nose.



UNUSUAL PAIRING

A risotto with speck (cured and lightly-smoked Tyrolean ham) and apples? Sweet and spiced to balance this wine.
Seared octopus on chickpea purée, fish and vegetables, a love match. Pulled pork with coleslaw brought to new heights with Nebbiolo.



ADRIANO
MARCO e VITTORIO



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