



# LINEA RETTA

## LANGHE NEBBIOLO

*denominazione di origine controllata*  
2020

### The Vintage

2020 started with a mild winter, followed by a rainy spring and a warm summer. Overall crop size was slightly lower than normal. Acidity levels for all varieties were bright and there is an impressive complexity in the wines which are extremely elegant with round tannins.

### The Winemaking

Our nebbiolo was hand-picked, destemmed and maceration and alcoholic fermentation took place in temperature-controlled vats for an average period of 11 days. The malolactic fermentation was carried out in used French oak barrels, followed by 12 months of ageing. The wine was bottled then released after 5 months.

### The Wine

It presents a ruby red colour, with a persistent scent of rose petals and berries. The taste is well balanced thanks to velvety tannins and freshness with a good structure to support the palate.

### The Vineyard

Our 30-year-old vines lie on a calcareous marl soil at 280 meters of altitude in the middle of Staderi vineyard, Neive. The harvest period of our guyot trained vines usually starts in October.

*Appellation:* Langhe Nebbiolo DOC

*Res. Sugar:* 0 g/L

*Variety:* 100% nebbiolo

*Alc%:* 14% by vol.

*Vines per Ha:* 5 000

*Serving temperature:* 16°C

*Acidity:* 4,9 g/L

*Cellar potential:* 15+ years

**Food pairing:** Stuffed squid in tomato sauce, cheese risotto, braised veal, wild boar stew and our personal favorite tajarin al ragù.

