



## Langhe DOC Nebbiolo

Langhe Nebbiolo of Gianni and Matteo Ramello is obtained by Nebbiolo grapes, that are harvested at the beginning of October. After 4-5 days of fermentations, the liquid is separated to the solid parts for finished the fermentation without the skins for about 10-15 days. Is subsequently racked and after a light filtration is bottled and prepare for the sell.

The colour is light purple, slight rosy colour; with floral and fruity notes. The taste is fresh and delicate, with fresh fruit notes. It is suggested with aperitifs and appetizers, but also for soft dishes.