

Azienda Agricola Erbaluna: Langhe Nebbiolo 2018

The Land

Region: Langhe DOC Vineyards: Estate parcels - 3ha Grape: 100% Nebbiolo Vine Age: 12-22 years Soil: Calcareous clay Altitude: 350 meters Aspect: Southeast Farming Practices: Organic Harvest Date: October 7th

The Cellar

Yeast: Ambient Maceration: 12 days; de-stemmed Fermentation: Spontaneous; 10 days in stainless steel with temperature control. Malolactic: Completed spontaneously Aging: 6 months in large barrels (30HL) and is moved twice between old (13-15 years) and new (4-5 years) barrels. Residual Sugar: 0.6 g/L Alcohol: 14.5% Finishing: Filtered Production: 3,500 bottles

Closure: Cork



SKU: IER044