



## Langhe DOC Nebbiolo Tenuta Cucco

Certified Organic

**Grape Variety:** 100% Nebbiolo

**Location:** Tenuta Cucco, S, SE and SW exposures. 260-400 m.a.s.l.

**Soil:** Chalky, clayey

**Training system:** Guyot

**Harvest:** October

**Fermentation:** The freshly harvested grapes are destemmed and carefully pressed, then placed in stainless steel tanks for fermentation. Racking is usually done before the end of the fermentation to avoid too much extraction of tannins. The fermentation is then brought to an end with the malolactic fermentation and subsequent dregs removal.

**Aging:** In steel containers at cellar temperature, until the bottling phase between April and May. It “doesn’t touch” wood.

**Tasting notes:** Weak garnet red colour. The bouquet is initially winey then, when left to breathe, it takes on the intense and persistent scent of flowers like roses and violets, and freshly picked fruit, blackcurrants, sour black cherries, raspberry, and strawberry, with a hint of cocoa. A slightly tart sensation to the palate, tempered by the fruity sweetness and subtle tannins.

**Pairing:** It goes well with snacks and aperitifs with bread, salumi and firm cheeses, or with a lunch where pasta is served, like tagliatelle with Bolognese ragu or ravioli. Also ideal with roasted pork.

**Alcohol content:** 13.5 %

**Serving temperature:** 16-17°C