



TECH

Grapes: 100 % Nebbiolo.

Vineyard: Located in the "Giacosa", "Bricco di Treiso" and "Giacone" areas in the south-west exposure at 400-420 metres above sea level.

Soil: white soil rich in clay and calcareous.

Harvest: We usually pick up the grapes between 25 th September and 15 th of October, according to the climatic conditions of each year.

Fermentation: In stainless steel tanks for 2 weeks at 27 – 30°C plus 40/50 days of further maceration.

Ageing: 24 months in french and slavian oak cask and 12 months in bottle prior to release.

Characteristics: Complex structure offering notes of wild berries, black cherry and liquorice combined with light spice and vanilla acquired during ageing in wood.

Typically austere on the palate, but warm and embracing, with extraordinary persistence and freshness in the finish.

Wine for a really long ageing (20-30 years), the best drinking temperature is about 18°C, served in large glasses.

Average age of the vines: 45 years.



Address:
Via Torino, 4
12050 Treiso CN Italia

Contacts:
laganghija@laganghija.com
www.laganghija.com

Tel/Fax: +39 0173 638176
Cell: +39 333 2878624

info and updates on our website