

NEBBIOLO D'ALBA D.O.C.

Azienda Agricola
LA GANGHIJA
di Enzo Rapalino



TECH

Grapes: 100 % Nebbiolo.

Vineyard: Located in Alba (Madonna di Como area) in the south-west exposure at 400 metres above sea level and Magliano Alfieri in the south-west exposure at 220 meters above sea level.

Soil: white soil rich in clay and calcareous in Alba area, layers of sand and clay in Magliano Alfieri area.

Harvest: We usually pick up the grapes between 20 th September and 10 th of October, according to the climatic conditions of each year.

Fermentation: In stainless steel tanks for 2 weeks at 27 – 30°C.

Ageing: 12 months in french and slavian oak cask and 8 months in bottle prior to release.

Characteristics: Aromatic and velvety, with hints of plum, blackberry, liquorice and spices. Balanced tannic elegance and great length.

Wine for a long ageing (15-20 years), the best drinking temperature is about 18°C, served in large glasses.

Average age of the vines: 20 years.



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