

# LANGHE D.O.C. NEBBIOLO

## TECH

**Grapes:** 100 % Nebbiolo.

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



# La Ganghija

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