

LANGHE DOC

Nicülin

The Langhe DOC Nicülin is the blend of Dolcetto, Nebbiolo and Merlot grapes. Red wine refined about 12 months, part of which in oak barrels. Characterized by a good structure and an outstanding complex bouquet.

VINEYARD

Grape varietal: Dolcetto, Nebbiolo and Merlot;

Altitude: 250-300 m above the sea level;

Exposure: south;

Geological origin¹: Lequio formation - alternation of sandstones (more and less cemented), sands, compact marls- and S. Agata fossil marls - grey-blue marls (more and less sandy) with local sandy-conglomerated intercalations;

Soil²: fine and calcareous Typic Ustorthent, coming from the hillsides;

Planting year: 1970;

Planting density: 4,000-4,500 vine stocks/ha;

Growing method: trellis;

Pruning method: Guyot;

Grape yield: 9,000 Kg/ha;

Wine yield: 6,300 L/ha.

VINIFICATION

The grapes are vinified separately.

Dolcetto Grapes: fermentation lasts from 4 to 6 days at a temperature of 26-28 °C. Afterwards, the wine rests in stainless steel tanks in contact with its lees for at least two months.

Merlot Grapes: fermentation lasts 6 to 8 days at a temperature of 27-29 °C and, also in this case, the wine rests in stainless steel tanks in contact with its lees for at least two months.

Nebbiolo Grapes: fermentation lasts from 6 to 8 days at a temperature of 27-29 °C. Afterwards, the wine rests in stainless steel tanks in contact with its lees for at least two months.

Then, taking advantage of the wintriness, the wine is left to rest from 3 to 4 months at low temperature in order to facilitate the deposit of the turbidity and the clarification. Afterwards, blending is carried out according with the features of the wines. At this point, the resulting wine is refined about 12 months, part of which in oak barrels.

Eventually, one year after the harvest, the Langhe DOC Nicülin is bottled and, after few months of storage in our cellar, it is ready to be marketed.

ORGANOLEPTIC PROFILE

Colour: brilliant, ruby red with purple reflexes;

Bouquet: fruity with hints of cherry jam, red berries, black berries and spiced hints, typical of the ageing in wood barrels;

Taste: full, developed tannins and well balanced.

FOOD PAIRINGS

It is perfect to be paired with red meat and medium-aged cheese.

Serving temperature: 18 °C



¹ A.VV. Carta geologica d'Italia 1:100.000;

² IPLA, 2007. Carta dei Suoli del Piemonte 1:250.000