

TECHNICAL SHEET- CANTINA DEL PINO

WINE	LANGHE NEBBIOLO 2014
VARIETY	100% NEBBIOLO
TOTAL SURFACE	1 HECTARS / 2.45 ACRES
EXPOSURE	EAST AND WEST
SOIL	CALCAREOUS LIMESTONE WITH SANDY VEINS
VINIFICATION	FERMENTATION AT 28°C/82°F FOR 5 DAYS ON THE SKINS. MALOLACTIC COMPLETED. ALC 13,5% BY VOL.
AGING	9 MONTHS IN STEEL
BOTTLING	JUNE 2015
TOTAL PRODUCTION	8000 BOTTLES
VINTAGE CHARACTER	CLASSIC VINTAGE, HARVEST IN EARLY OCTOBER. ELEGANT WINE WITH A YOUNG FRUIT AND A SUBTILE SPICENESS.
VINEYARD CHARACTER	ELEGANT, COMPLEX , GOOD FINESSE
LONGEVITY	8-10 YEARS