



# Langhe Nebbiolo Il Crutin DOC

**Zone:** Monforte d'Alba, Langhe, Piedmont - Italy

**Grape varietal:** Nebbiolo

**Period of harvest:** First-second decade of October

**Vinification:** Maceration with the skins for 7 days at 28°C

**Ageing:** In 700 litres casks where it matures for 6 months

**Bottling:** 12 months after the harvest

**Conservation:** Bottle lying down, protected from temperature variations and light

**Lifespan:** 4-8 years

**Nose:** Fruity, with a very delicate and pleasant rose note

**Colour:** Medium intensity and lively ruby red

**Taste:** Winey, slightly tannic. Emphasis of red fruit with excellent spicy aftertaste

**Food matches:** Meat dishes, meat sauces and cheese