RONZANO

Langhe

D.O.C.

Nebbiolo

GRAPES	Nebbiolo
PRODUCTION AREA	Neive, Piedmont
CLIMATE	Temperate
SOIL	Medium-textured limestone
ALTITUDE	300 m s.l.m.
VINE TRAINING SYSTEM	Guyot
YIELD PER HECTARE	70 quintal/ha
AVERAGE AGE OF VINES	30 years
VINIFICATION	In steel tanks at controlled temperature

COLOUR	Red with garnet reflections
PERFUME	Harmonious and elegant, it recalls the viola
TASTE	Full-bodied, rightly tannic when young, velvety and harmonious with ageing
LONGEVITY	4-6 years

PAIRING	First courses, roasts, game, savory cheeses
SERVING TEMPERATURE	18°

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