

## LANGHE NEBBIOLO DOC

**Grape varietal:** 100% Nebbiolo

**Planting layout:** 2.60 x 0.90 m

**Altitude:** 250 metres a.s.l.

**Exposure:** south-west

**Vine training technique:** guyot

**Age of vines:** 20-40 years

**Yield per hectare:** 70 quintals of grapes/ha

**Soil:** limestone – blue marlstone

**Harvest:** October

**Vinification:** traditional in temperature controlled tanks

**Ageing:** 10 months in stainless steel tanks

**Further ageing:** 6 months in the bottle

**Sensory characteristics:** Fairly intense ruby red colour, rich, elegant and fruity bouquet with floral scents of rose and violet. The palate is fine, very savoury, persistent and with a pronounced sweetness typical of fresh Nebbiolo.



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