

MAXIMA



LANGHE

Denominazione di origine controllata

NEBBIOLO

SOIL TYPE	Sandy and limestone	FACING	South-East
------------------	---------------------	---------------	------------

TRAINING SYSTEM	Classic Guyot
------------------------	---------------

PRODUCTION	100 q.li/ha
-------------------	-------------

VINIFICATION	After destemming, the two fractions are left to macerate. Before the end of the alcoholic fermentation the Product was separated from the solid fraction and decanted into steel up to completion of the right refinement
---------------------	---

AGEING	9 months in stainless steel and, at least ,4 months in bottle
---------------	---

ORGANOLEPTIC CHARACTERISTICS

With an incredible and light ruby color, at the nose presents a complex and fruity bouquet with notes of violet and pink. In enveloping mouth, warm, robust and slightly tannic, characteristic of Nebbiolo grape variety.

