



LIVIA FONTANA

Langhe

D.O.C.

Nebbiolo



Grape variety: 100% nebbiolo.

Production zone: Castiglione Falletto, altitude 300- 350 m a.s.l.

Soil: marls of Sant'Agata Fossils with presence of sand.

Surface: 1.5 hectares.

Harvest: hand-picked with grape selection into baskets from end of September to mid- October.

Vinification: selection of the grapes on a vibrating table, light crushing, fermentation in steel tanks at a controlled temperature with frequent pump over and délestages. Maceration for about 15 days.

Ageing: about 18 months in traditional oak barrels and then in the bottles in underground cellar with controlled temperature until it is put up for sale.

Tasting: intense and luminous red color with shades ranging from ruby to garnet; very fine and elegant scent. Predominant is the floral part - we can find the classic violet with a slightly macerated evolution and at the end a delicate and balsamic spice. Full in the mouth and ample thanks to its silky tannins. A fine and elegant wine reminiscent of a young Barolo.

Storage: horizontally in places with constant temperature if possible. Ready to drink and can be cellared for 8-10 years.

Serving: 16 -18 °C.

Food pairing: the wine has a good tannin with an enveloping nuance of aromas that allow to combine it with aromaticity and succulence balanced dishes such as: snail soup; Milanese risotto with ossobuco; gray Carmagnola's rabbit with pepper cream; barbecue lamb chops.

*An enchanting, delicious
and enveloping wine
(quoted by Luigi Veronelli)*

