

LANGHE DOC NEBBIOLO 2023

PODERE
RUGGERI
CORSINI

TYPE: DRY RED WINE

AREA: LANGHE - MONFORTE D'ALBA (CN)

VARIETY: NEBBIOLO 100%

CERTIFICATION: SQNPI

Wine obtained from our estate Nebbiolo grapes.

Alcohol: 14.15 % by vol.

Total acidity: 6.05 grams per liter

Net dry extract: 27.1 grams per liter

Total sulphurs dioxide: 60 mg/L

CHARACTERISTICS OF THE VINEYARD

SITE: Monforte d'Alba

SURFACE: 1.5 hectares

ALTITUDE: about 430 meter

EXPOSURE: East

SOIL: clayey calcareous

CANOPY SYSTEM: Guyot VSP

DENSITY: 5000 plants/hectare

AGE OF THE VINEYARD: 25 – 27 years

HAND PICKED

2023 PRODUCTION:

16.969 bottles 0.75 L

182 bottles 1.5 L

ENOLOGY

Vinification starts after a manual harvest in crates with immediate stalk removal, followed by four pump overs a day for the first week. Maceration lasts eight days. After tracking, decanting and malolactic fermentation occurs, the wine is then left to stand in wood in Slavonian Oak barrels for 18 months. Bottled in July 2025 .

TASTING NOTE

Medium cherry-tinged ruby in color. The body is soft and the scents are fresh and elegant. You can find violets, berries, brambles, mint and a touch of black pepper on the nose and palate.

FOOD PAIRINGS

Langhe DOC Nebbiolo is a wine that can be drunk young or left to age for eight to ten years. It is best served at a temperature between sixteen and eighteen degrees and it is ideally paired with meat, cheese and cold meats and pasta dishes with either meaty or vegetarian sauces.