



CASCINA IN LANGA

AMALIA

Langhe Nebbiolo

Langhe Nebbiolo DOC is the youthful version of the most noble grape variety from Piemonte, in which its fruity and floral nuances come to the fore.



Langhe Nebbiolo

Vinification — The grapes are harvested by hand and taken to be made into wine immediately. After a period on the skins of around 5 days, the wine undergoes malolactic fermentation and then it's left to age in stainless steel tanks for about 8 months. At the end of this process it is bottled and sold.

Denomination — Langhe D.O.C. Nebbiolo

Winemaking method — The grapes are picked by and sent immediately to the winery. After macerating for around seven days malolactic fermentation takes place and the wine then ages in stainless-steel f tank for about eight months. The wine ages briefly in the bottle before sale.

AMALIA

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Amalia Cascina in Langa ®

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