

Amalia Cascina in Langa Langhe Nebbiolo 2020 DOC



Amalia Cascina in Langa
Langhe Nebbiolo 2020 DOC

Denomination: Langhe Nebbiolo DOC

Municipality: Monforte d'Alba

Grape variety: Nebbiolo 100%

Total Acidity: 4,86 g/l in tartaric acid

PH: 3,57

Total Dry Extract: 26,3 g/l

Alcohol by Volume: 14%

Number of bottles: circa 4000

Vineyard Characteristics: West exposure, altitude about 450 metres above sea level.

Soil: Formazione di Lequio.

Planting year: 2004

Training System: Guyot

Planting Density: 5.000/ha

Yield: 70 q/ha

Harvest period: Last week of September

Vinification: The grapes are harvested by hand to be made into wine right away. After destemming and crushing the grapes, the alcoholic fermentation starts in the must, and maceration with daily pumping-over for about 10 days. After the alcoholic fermentation, the wine undergoes malolactic fermentation. The wine then ages for 32 months in French oak Barrels of 3.000 litres. At the end of this process, it is bottled and left to refine in the bottles.