

# Langhe Nebbiolo DOC

A noble wine, full-bodied, garnet red with orange hues when aged. A characteristic, light and delicate aroma that increases and improves with age.

Dry, structured and bold, smooth, harmonic and persistent.

Aged in small oak barrels for 14 to 18 months.

The grapes are grown in the boroughs of Barbaresco and Treiso.

**Product Name:** Langhe Nebbiolo DOC  
**Cépage:** nebbiolo  
**Appellation:** Langhe Nebbiolo  
**Classification:** DOC  
**Color:** red  
**Type:** still  
**Country/Region:** Barbaresco – Treiso  
**Vintage:** 2017  
**Alcohol percentage:** 14,5 %  
**Sugar rate:** 0,3 g/l  
**Number of bottles produced:** 4000

## WINEMAKING

**Method:** the fermentation takes place in stainless steel tanks at regulated temperature 28°/30°C with frequent pumping over every day for period of 20 days and 10 days with submerged peel hat. After the Malolactic fermentation in stainless steel tanks the new wine is then transferred into little oak barrels of 225 liters where it remains for 14/ 18 months. There are no filtration processes and late is bottled

**Temperature:** 28/30° temperature controlled

**Length:** 30 days

**Malolactic:** in stainless steel tanks

**Aging:** 14/18 months

**Age of barrels:** 3/6 years

**Wood type:** Barrique e Tonneau

**Barrels type:** French oak

**Level of toast:** medium

**Percentage of new barrel:** 10%

**Aging time in wood:** 14/18 months

**Minimum aging in bottle:** 1 month

## VINEYARD

**% of Grape / Cépage:** nebbiolo 100 %

**Soil:** calcareus marl

**Exposure:** Est / Sud Ovest

**Agricultural method:** conventional

**Year of plantation:** 2006 / 2015

**Date of harvest:** 25/09/2017

**Type of harvest:** manual in cases

**Geolocation:** 44°42'16 N – 8°05'11 E

## BOTTLE

**Empty bottle weight:** 575 g

**Date of bottling:** 18/11/2019

**Aging potential:** 5 years

**Cork size:** 26x45

**Cork material:** natural cork

**Bottle type:** Albeisa Traditional

**Number of bottles per box:** 6-12

**Box size:** 6 bot. 26x18x31 – 12 bott 26x32x34

## CHEMICAL ANALYSIS

**Dry extract:** 27,0 g/l

**Total acidity:** 5,50 g/l (tartaric acid equivalent)

**Volatile acidity:** 0,80 g/l (acetic acid equivalent)

**Total SO2:** 57 mg/l

**Free SO2:** 30 mg/l



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