

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

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 Tonneaux

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: east/ southwest

Agricultural method: conventional

Year of plantation: 2006 / 2015

Type of harvest: manual in cases

Geolocation: 44°42'16 N – 8°05'11 E

BOTTLE

Empty bottle weight: 575 g

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



Azienda Agricola Rusel

Frazione Tre Stelle, 18 – 12050 Barbaresco (Cuneo)

+39 0173 638280

+39 339 302 2902

info@rusel.it

P. IVA 03276850041