

## LANGHE DOC NEBBIOLO

*iCOLLIROSSI Nebbiolo DOC is the highest expression of the noblest native Piedmontese vine. The Wine par excellence and tradition, produced in steel tanks with a short aging in wooden barrels to better enhance the aromas and scents of this splendid red. Intense ruby colour with a bouquet that offers an elegance of aromas, where hints of berries join light floral and sweet spices scents. The sip is elegant and structured. A wine that represents the best calling card for the cellar.*



VINEYARD:	Monforte d'Alba, Piedmont. Sandy, calcareous soil
GRAPEVINE:	Nebbiolo grapes
VINIFICATION:	Soft crushing and destemming, controlled fermentation with maceration on skins for 10 days. Short refinement in wood and in bottle before being commercialized.
COLOUR:	Deep ruby red, with garnet red hints through aging.
BOUQUET:	Intense and elegant with clear hints of ripe red fruits, slightly spicy and mineral.
TASTE:	The elegant freshness intensifies the fruity and slightly spicy notes, harmonious and pleasant on the palate.
PAIRING:	Ideal with all first courses of traditional Piedmontese cuisine: tajarin pasta with meat sauce, plin ravioli, stewed meat, roasts and game. Excellent with medium-aged cheeses paired with jams. Perfect after-dinner with dark chocolate.
ALCOOL:	14% vol.

### AWARDS

#### ANNATA 2021

- James Suckling: 91 pt.

#### ANNATA 2022

- Berliner Wine Trophy: Gold  
- James Suckling: 90 pt.