

LA DAMA

LANGHE DOC NEBBIOLO

Full Name	La Dama Langhe DOC Nebbiolo
Appellation	Langhe DOC Nebbiolo
Vintage	2019
Grapes	Nebbiolo 100%
Aging	Steel tanks
Origin	Italy/Piedmont Barbaresco Langhe
Alcohol	13,5%
Format	0,75 l
Typology	Red
Body	Medium
Scent	The olfactory picture is characterized with fine, delicate, complex, very attractive aromas. Peach, white pepper, cherry and red fruit emerge
Taste	When tasted it is important and austere, with strong tannins and minerality in the finish, very elegant, it releases an immense territory
Serving temperature	10/12°C
Moment to taste it	Meditation wine, ideal during meat-based meals, with cheeses, during an aperitif and on special occasions
Pairings	Fruits, cured meats, cheeses, mushrooms, egg pasta, interesting in combination with pizza and Japanese cuisine. Excellent accompaniment to meat dishes
Allergens	It does not contain sulphites





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LANGHE DOC NEBBIOLO
CRU SANTO STEFANO BARABRESCO

Grape and vineyard

Obtained from native Piedmontese grapes.

Aging

The grapes are harvested by hand by selecting only the best bunches, keeping the fruit intact.

The grapes, harvested by hand in small boxes, are softly crushed and destemmed inside a stainless steel vat. Maceration lasts 18 days, then the wine is aged for 30 months in large barrels of French oak.

Tasting notes

The Langhe Nebbiolo Cru Santo Stefano has a classic garnet color and a good consistency. It has an excellent taste-olfactory response and a very long persistence in the mouth. It is important and austere, with strong tannins.

To be served between 18 and 20° C.

Pairings

Throughout the meal, excellent pairing with appetizers, cheeses, meats, first courses; ideal too as an aperitif.

Langhe DOC Nebbiolo

Langhe doc Nebbiolo is a red wine whose production is permitted in the province of Cuneo in Piedmont: It initially has a pale ruby red colour, tending towards orange with ageing.

it is the most prestigious wine produced in the Langhe areas.

Tasting tips

Suggestions Keep in a cool place. Open 10 minutes before serving and decant.

Glass Wide opening glass. Ideal for structured red wines, which require oxygenation to open.

When to drink it Perfect wine to drink after 30 months.