

TECNHICAL SHEET



Name: Riccinnebbia

Denomination: Langhe DOC Nebbiolo

Variety: Nebbiolo 100%

Harvest: manual in cases

Vinification: destemming with cold maceration for a few days in temperature controlled tanks. Alcoholic fermentation from 5 to 10 days with prolonged maceration to obtain greater phenolic and aromatic extraction.

FML: in steel

Ageing: from 8 to 10 months in steel tanks

Production: about 7000 -15 000 bottles a year

Tasting notes

Colour: ruby red

Bouquet: floral, red fruits, delicate

Taste: dry, full body

Service temperature: 16-18°C

Recommended pairings: salumi and cheeses, fresh stuffed pasta, second courses of pork, wild boar and braised meat

The name: the Nebbiolo, is so called because historically collected in the autumn, when the fog makes the view of Langa even more magical. The hedgehog, our symbol, in fog represents the Nebbiolo harvest.

La Biòca S.r.l. agricola

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