

STROPPIANA

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LANGHE DOC NEBBIOLO

SOIL TYPE: medium consistency soil tending to clay.

VINEYARDS: Bussia di Monforte d'Alba and Rivalta di La Morra.

ORIENTATION: southwest.

ELEVATION: 400 metres.

YEAR PLANTED: 2000.

VINIFICATION: the harvest takes place over the first few days of October. The must ferments for about ten days at a temperature of 30°C, with between four and six pumpovers each day.

ELEVAGE: when fermentation is complete, the wine is transferred to steel tanks and the lees discarded via frequent racking. Next, the wine is transferred to French oak tonneaux where it remains for 12 months. Blending takes place in steel tanks and the wine is bottled over the summer.

ALCOHOL CONTENT: 14% by volume.

AVERAGE ANNUAL PRODUCTION: 4500 bottles.

TASTING NOTES: ruby-red with subtle garnet highlights. On the nose, this wine has a complex and elegant bouquet punctuated with notes of violet and small fruit, along with elegant spice undertones. On the palate, it is soft and velvety. It has a long and persistent finish with well-modelled tannins.