

# Azienda Vinicola CASETTA CARLO di Casetta Giuseppe



<b>Wine name</b>	Langhe DOC Nebbiolo
<b>Variety</b>	Nebbiolo
<b>Vintage</b>	2019
<b>Alcoholic %</b>	13,5% vol.
<b>Total acidity</b>	5,5 g/L
<b>Net dry extract</b>	26,5g/L
<b>Vinification</b>	Traditional harvest with destemming and maceration for 8-10 days at temperature controlled fermentation
<b>Ageing</b>	In barrels for 6-8 months; then preserved in bottle for 6 months at least
<b>Colour</b>	Intense ruby red with maroon shades
<b>Bouquet</b>	On the palate we catch spiced scents that recall to white pepper. While swirling the glass, distinct notes of red berries, violet and cinnamon come to the nose
<b>Taste</b>	The fruity perception leaves the floor to spices. The aftertaste is moderately acid and cleans the palate. A mellow and round tannin wraps the mouth
<b>Pairing</b>	Grilled or stewed red meat, venison. firm and aged cheese
<b>Serving temperature</b>	16 - 18° C