

# Lodovico Langhe Nebbiolo

Azienda Agricola Lodovico Borgogno

Italy - Piemonte - Langhe DOC

Bright ruby-red which softens on ageing; delicate, fruity nose of raspberries and violets that becomes ethereal over time; dry, balanced flavor, with good body that softens after ageing and lingers on the finish.

Vine: Nebbiolo  
Vineyards: North-est facing with Guyot pruning (7-9 buds / vine).  
N° Vines / hectare: 4,000  
Yield / hectare: 70-80 q / Ha  
Plant year: 2007

Nebbiolo is a native black grape variety of Piedmont that gives birth also Barolo and Barbaresco. The name ‘Nebbiolo’ derives from the word ‘fog’ and there could be two reasons. The first hypothesis traces the name of Nebbiolo back to the obscured, almost clouded appearance of the grape, covered with abundant bloom. The second hypothesis, more suggestive, is linked to the very late ripening of the grapes: the Nebbiolo grape harvest often takes place in late October, when the vineyards are enveloped in morning mists.

Specifications	
Appellation	Langhe DOC
Wine Type	Red
Varietals	100% Nebbiolo
Age of Vines	Average 15 years
Agricultural Practices	Sustainable
Soil type	Calcareous with Sand and Clay.
Vinification	Soft pressing of grapes, maceration with grapeskins for 7-8 days at a maximum temperature of 26-28°C. Aging 9 months in slovanian big cask. The wine is laid down in bottles for 3 months before packaging and shipping.
Production	1,000 (9-liter cases)
Pairings	It pairs with pasta, soup, meats, seasonal dishes and medium-aged cheeses.



Codes, Weights and Measures	
UPC	7 84585 02965 5
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02965 2
Case Weight	36
Cases/Pallet	50

Layers/Pallet	10
SRP	\$ 36.00 USD 750mL Bottle