

Franco Conterno

RED WINE

Langhe Nebbiolo DOC *Cascina Sciulun*



Denomination: Langhe Nebbiolo DOC

Solar exposure: South-West/West

Composition of the soil: very steep, plastic, hardly workable, rich in clay, sand and tuff

Production area: Monforte d'Alba, Novello and Madonna di Como

Harvest: manual, with grape selection at the vineyard.

Harvest time: first week of October.

Grapes per hectare: 7.000

Vinification: in red, with skin maceration in stainless steel tanks.

Fermentation time: must and skins are kept in contact for 7-9 days, punched down daily and finally racked.

Fermentation temperature: variables with peaks of 30°C.

Ageing in cellar: the new wine is kept 3 months in steel tanks and undergoes malolactic fermentation; it is decanted several times, and finally aged in Slavonian oak barrels where it ages 8 to 12 months.

Ageing in bottle: 6 months.

Bottles produced: n. 15.000 of 0.75 L each, 500 magnum of 1.5 L each, 2.000 bottles of 0.375 L each and 100 magnum of 3 L each.

Food pairing: excellent matched with red meat, cold meats and mature cheeses.

Serving temperature: 16° - 18°

Alcohol content: range from 13 to 14.50% Alc/Vol depending on the vintage.

Brilliant grenade red in colour with soft orange notes, it is rich, complex, tannic and pleasant on the nose with hints of raspberry.