

RAINERI

Langhe Nebbiolo Sbart®



Denomination: DOC

Grape variety: Nebbiolo 100%

Vineyard in: Monforte d'Alba

Average production: 8000 bottles; 675 cases

Grape yield per hectare: 6,5-7 tons

Exposure and altitude: south-west, 1150 feet a.s.l.

Type of soil: sand and marls of clay, limestone

Age of vineyard and growing system: 35 year old, guyot

FARMING

Sustainable, with grass kept short, copper and sulfur. Vineyard managed completely by hand: just too steep and dangerous to use any sort of motorized vehicle. At least two green harvests between July and August, followed by manual selection at picking time. Grapes harvested by hand at the beginning of October in 20kg crates.

VINIFICATION & AGING

Clusters are crushed and destemmed in the cellar. Fermentation and maceration last about 8-10 days at controlled temperature (28°-29°C; 82°-84°F) in vertical stainless steel vat.

About two months of malolactic fermentation followed by eight months aging in stainless steel prior to bottling. No filtration, no fining.

SENSORY CHARACTERISTICS

Color: pale ruby-red

Nose: fresh red skin fruit, cherry, wild rose, spicy

Palate: fresh red berries and red apple, deep and lasting, elegant tannins, medium-bodied, balanced

Serving temperature: 16°-17°C; 61°-63°F

Aging potential: 2-5 years

Pairing: any food fish or meat based served with rich sauce, cured meat and cheese

RAINERIVINI.COM

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