

SCRIMAGLIO

1920

Langhe DOC Nebbiolo



WINEMAKING PHILOSOPHY

The Nebbiolo grapes used to produce this wine come from vineyards grown on sandy soils with a low limestone content, which yield an elegant wine of great finesse. Vinification is traditional on skins, with a maceration of 12 to 15 days and a small percentage of whole berries. Malolactic fermentation follows, along with ageing in steel until bottling.

TASTING NOTES

Colour: ruby red.

Bouquet: very fine and delicate, with notes of red fruits.

Palate: well balanced, with a silky tannic texture leading to a persistent finish.

STATISTICAL INFORMATION

Grape variety: Nebbiolo

Alcohol content: 13.50% vol.

Appellation: Langhe DOC Nebbiolo

Maturation: in stainless-steel for 6 to 8 months

