

L'ASTEMIA

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LANGHE DOC NEBBIOLO 2022



- **Cultivation area :**
Langhe
- **Exposure and altitude:**
North-East; 250 m
- **Grape Variety:**
100% Nebbiolo
- **Vinification:**
maceration for approximately 8 days
- **Refining:**
8 months in stainless steel tanks and 3 months in bottle
- **Serve at:**
14/16 °C

The grapes used for this Langhe Nebbiolo come from young vineyards used for the production of the most renowned wines.

Langhe Nebbiolo is enjoying increasing success as it brings consumers closer to an important grape variety. It stands out as a young wine, although it has all the aristocratic traits that are typical of this varietal.

The ruby red colour, with its garnet hues, is an indication of its olfactory and taste evolution. The production of Nebbiolo on our hills defines the unique qualities of this young, fresh and fragrant wine which is exuberant on the nose with a soft and silky tannin.

Clean on the nose, very fragrant, with considerable breadth and complexity. Notes of spices stand out in the bouquet and become more intense over time. Like every self-respecting Nebbiolo, its scents are continuously evolving.

On the palate, it presents a rounded tannin with a good amount of alcohol and fresh but measured acidity. Every sip is an explosion of taste, an elegant and balanced combination which expresses the character of the grape variety in its area of choice.

A satisfying wine, a second glass of which is hard to resist, with a persistent finish and a nice recall of fruit.