



OLIVERO MARIO

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Langhe Nebbiolo

Nebbiolo represents the uniqueness and the history of our area. It has been cultivated in Piedmont since 1200 and since 1500 it has been appreciated and prized for the high quality of its wines. Each of them is representative of the slope it comes from. I respect and admire this grape variety suitable for making noble wines rich in personality and longevity. My Langhe Nebbiolo is made of fine texture and it shows in the glass, close to the classic tannins, the fruity and spicy notes native of the grape. A delicate ageing in oak helps to respect and enhance these extraordinary notes.

TECHNICAL FILE

Grape variety: 100% Nebbiolo

Vineyard location: it is located in Roddi, in Fontanassa area. The vineyard has an elevation of 200 m a.s.l., is faced to west, and his soil is made of a perfect mixture of clay, sand and loam. The vines were planted in 2016 and they comes from 5 different clones selection.

Grape harvest: between 28 September and 15 October, Nebbiolo grapes are the latest to reach maturation, so we take into account the late tannins ripeness levels.

Vinification: the grapes have to undergo a soft de-stemming and crushing process due to their fragile stems. Maceration and fermentation begin slowly to maintain aromas and colours; fermentation temperatures are lower than the ones used in the 'red vinification'. After 10-11 days, when the sugar has been turned into alcohol, drawing off is followed by malolactic fermentation.

Ageing process: after fermentation the wine ages for 9 months in old oak barriques to perfectly balance tannins and flavours.

Organoleptic properties: ruby red with orange highlights, on the nose cherry and violet hints are combined with remarkably fine spicy overtones. On the palate it starts out with a full bodied feeling, while the finish reminds of the red fruit scents and tannins.

Pairings: Langhe Nebbiolo is often referred to as the 'Barolo's younger brother' due to its rich consistence. Excellent with fairly demanding meat dishes and mature, blue or goat cheeses, thanks to its versatility can easily be served with starters.

Serving temperature: between 16° and 18°C, it can be aged in the cellar up to 10 years after harvesting.

Annual bottle production: between 2500 and 3000. It's also bottled in a limited 1.5l magnum edition

AZIENDA OLIVERO MARIO di Olivero Lorenzo

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