

ATTILIO GHISOLFI LANGHE NEBBIOLO 2015



Description:

The color is a bright ruby red and the nose is floral, intense and ample. The taste is warm, savory and silky, due to moderate tannins, with the floral scents coming through on the palate. It has a moderately long finish.

Winemaker's Notes:

The Nebbiolo grapes for this wine come from south and southeast-facing vineyards located in the Oriolo area of Montelupo at about 450 meters. The grapes are vinified following the traditional method under controlled temperatures, with maceration on skins taking place over approximately five days to fully bring out the wine's freshness and fragrance. The wine is then matured in small

French oak barriques for approximately 9 months, with a further six months' ageing in bottle at controlled temperatures.

Serving Hints:

Attilio Ghisolfi Langhe Nebbiolo is a perfect accompaniment to Italian cuisine, from hot appetizers to pasta with meat sauce and both white and red meat roasts.

Producer:	Attilio Ghisolfi
Country:	Italy
Region:	Piedmont
Grape Variety:	100% Nebbiolo
Alcohol:	14.44%
Residual Sugar:	1.00 g/l
Total Acidity:	5.60 g/l

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Pack	Size	Alc%	Ibs	L	W	H	Pallet	UPC
12	750	14.44	31.75	13.4	12.2	9.8	5X11	8 032804470897

