

# PECCHENINO

## BOTTI Nebbiolo Langhe DOC

### WINE DESCRIPTION

This elegant Nebbiolo takes its name from the vineyard where it is produced, Vigna Botti, located in Dogliani, under the appellation Langhe DOC. The name Botti means “barrels” in Italian and refers to the aging of the wine, which takes place in big oak casks of 25 HI.

### TASTING NOTES

Bright ruby red color. The bouquet on the nose is very elegant, with intense aromas of cherry, violet, raspberry and black currant, together with licorice and balsamic sensations. The sip confirms the elegance and aromas perceived on the nose, is characterized by a good freshness, medium body, and a long fruity finish.

### FOOD PAIRING

Ideal with pasta and risotto recipes, white and red grilled meat, medium aged cheeses.

### VINEYARD & PRODUCTION INFO

Vineyard appellation:	Langhe DOC
Vineyard name:	Vigna Botti
Vineyard size:	5 ac
Soil composition:	Medium mixture, calcareous
Training method:	Guyot
Elevation:	450 m a.s.l.
Vines/Acre:	5000
Exposure:	South-West
Age:	21 years (year planted: 1996)
Harvest time:	Hand pick/Mid October
First vintage:	2001
Production:	38,000 bottles

### WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Stainless steel/20 days at 29 ° C
Maceration technique:	On the skins for 20 days/pumping over every 34 hours
Type of aging container:	Big oak barrels of 25 HI
Length of aging before bottle:	6 months
Length of bottle aging:	6 months

### ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	2.5 g/L
Acidity:	5.5 g/L
Dry extract:	27 g/L



### PRODUCER PROFILE

Estate owned by:  
Attilio and Orlando Pecchenino  
Winemaker: Orlando Pecchenino and  
Giuseppe Caviola  
Total acreage of vine: 74  
Winery Production: 130,000 bottles  
Region: Piemonte

