

PECCHENINO

BRICCO RAVERA NEBBIOLO LANGHE DOC

WINE DESCRIPTION

This is a 100% Nebbiolo wine coming from vines cultivated in Ravera di Monforte Cru. The soil here is white and rich in limestone, probably coming from the Lequio formation. These kind of soils are poor and with a soft structure. Wines coming from Ravera vineyards are very elegant, less colorful, but with an intense and complex nose, which is characterized by notes of licorice, red berries, tobacco, and truffle when aged for a long time. This 1.2 Ha vineyard is not registered in the Barolo DOCG yet. This wine has an aging potential of about 15- 20 years.

TASTING NOTES

Ruby red color with amaranth reflections. Very elegant bouquet on the nose with notes of red berries (raspberry, red currant), violet, licorice, Indian Ink, white pepper, and fresh minty sensations. On the palate it is dry, fresh, well balanced, with a nice minerality, silky tannins and a persistent finish.

FOOD PAIRING

Ideal with grilled white and red meat, roasted and braised meat, pasta with meat sauce and medium seasoned cheeses.

VINEYARD & PRODUCTION INFO

Vineyard location:	Bricco Ravera vineyard in Ravera di Monforte Cru
Vineyards size:	1.2 Ha
Soil composition:	Calcareous with loamy marls coming from the Lequio formation (Miocene).
Training method:	Guyot
Elevation:	450 m a.s.l.
Vines/hectare:	5,000/Ha
Exposure:	South east
Age:	7 years
Harvest time:	Beginning of October
First vintage:	2015
Production:	6,000 bottles

WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Stainless steel tanks (25-30 days at 28°C)
Maceration technique:	On the skins for 60 days with submerged cap
Type of aging container:	Selected Austrian oak barrels of 25 HI
Length of aging:	24 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	14 %
Res. sugar:	2 g/L
Acidity:	5.8 g/L
Dry extract:	30 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 bts
Region: **PIEMONTE**

