



BOASSO FRANCO  
AZIENDA AGRICOLA



## Langhe doc Nebbiolo

**Vine,** Nebbiolo,

**Production area:** Serralunga d'Alba municipal district

The Langhe Nebbiolo wine derives from grapes produced and vinified in Serralunga d'Alba in a vineyard of our property of 0.25 hectares exposed to the west with calcareous soil.

### *The grape*

**Harvest:** 100% by hand

**Harvest period:** September - -October

**Maximum yield:** 80-100 quintals/hectare of grape.

**Wine maximum yield:** 70%

**Wine-making:** soft grape treading and destemming, temperature-controlled maceration and fermentation on the skins for about 7/8 days, manual punching the cap. After the malolactic fermentation, the juice is first transferred in steel tanks and then in wooden casks for a period of ageing.

### *The wine*

**Ageing:** 6-8 months

#### FEATURES OF WINE

**Alcoholic content :** 14.50% vol.

**Sugar content :** <0.2 g/l

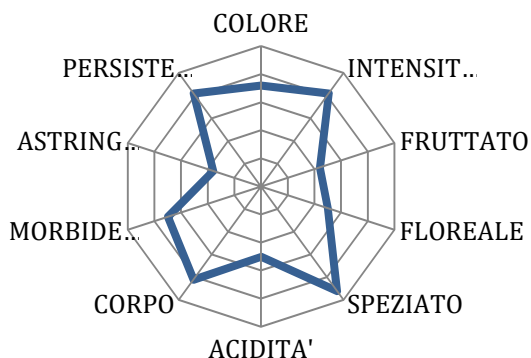
**Total acidity (minimum):** 4,5 grams/litre

**Net dry extract (minimum):** 19 grams/litre

**ORGANOLEPTIC CHART:** Tasting temperature: 18/20 contents.

**Preservation:** Langhe Rosso can be preserved for about 5 years and more, according to the vintage features.

**Combination food/wine:** white meats and stewed, aromatic game, grilled red meats, seasoned cheeses.



#### JUDICIAL LIMITATIONS

**Pb:** max 0,20 mg/L Reg. UE 2015/1005 **Cu:** max 1 mg/L D.M. 29/12/1986 **Zn:** max 5 mg/L D.M. 29/12/1986 **Methanol:** max 0,25 mL/100 mL alcohol art. 10-11 L.82 20/02/2006 **SO<sub>2</sub>:** max 150 mg/L Reg. CE 606/09

**Ocratossina A:** max 2 µg/L Reg. CE 123/2005