



B E N I D I
BATASIOLO



LANGHE D.O.C. NEBBIOLO

GRAPES

Nebbiolo

PRODUCTION AREA

Production area of Langhe D.O.C.

HARVEST

Manual, first fortnight of the month of October.

VINIFICATION

Stripping and fermentation with maceration on the skins for 10 days in stainless steel tanks at controlled temperature, with periodic replacements.

AGING

In oak casks for about six months and then in stainless steel tanks. Then the wine is bottled, where it will continue its refinement.

FEATURES

A wine of intense ruby red color, more or less, and with garnet according to aging.

The nose shows intense and delicate aromas of ripe fruit that evolve into spicy notes with subtle floral nuances.

The palate is full-bodied, tannic and pleasantly cool.

Good intensity and persistence are other good features.

PAIRINGS

A wine that can accompany a whole meal by finding a perfect pairing with pasta dishes, risotto, white and red meats, and medium-aged cheeses .

SERVING TEMPERATURE

16°-18°C