



LANGHE NEBBIOLO “Galeotto” D.O.C.



General description:

It was 1970 when the decree of the President of the Italian Republic of 27th May recognised Langhe Nebbiolo as a wine with Controlled designation of origin. Forty years have passed since that decision, which continues to be reiterated by the market. For a long time Nebbiolo has been one of the varieties that brings together the production results of the Alba area, in the hills to the right and left of the Tanaro river, Nebbiolo is the tangible example of this magical collaboration. Its area of origin, in fact, extends over 25 towns, some of which are situated to the right and others to the left of this river, confirming a commitment to quality which reigns on both sides. Nebbiolo, i.e. the “fog grape” because of its growing cycle that is so long that the grapes ripen when the hills are already surrounded by the fog banks of autumn, produces a wine containing all of its traits of blazonry and prestige, even if, especially for the area to the left of the Tanaro, it was the last to abandon the “sweet” type to become a completely dry wine.





VINI MACCAGNO

LANGHE NEBBIOLO “Galeotto” D.O.C.



Name: Langhe Nebbiolo D.O.C.
(Controlled designation of origin).

Grape variety: Nebbiolo.

Plant spacing: 4,000 plants per hectare.

Training system: upwards-trained,
Guyot pruning

Harvest time: end of September-beginning of
October.

Ageing: 8 months in barriques.

Vinification: in steel, temperature control,
automatic racking.

Sur lie time: 60 days.

Aged in bottle: 6 months.

Food pairing: game, red meat and mature
cheese.

Serving temperature: 18-20°C.

Alcohol content: Alc./Vol. 13,5%.

Available in: 75 cl e bottle.

Back label

Langhe Nebbiolo D.O.C.
(Controlled designation of origin).

Obtained from a careful selection of Nebbiolo grape aged in the most suitable vineyards and through careful vinification, it is a robust yet genteel wine, duly dry and with a special bouquet from brief ageing in oak barrels. Suitable for elaborate game and red meat dishes in general, and mature cheese.

Recommended temperature for consumption
18-20°C.

Bottled by Vini Maccagno S.a.s.
Ferrere - Italy.

Contains sulphites.

Produced in Italy.

75 cl e Alc./Vol. 13,5%.