

# LA COLLINA DEGLI AMICI



## LANGHE NEBBIOLO

2023

**Grapes:** Nebbiolo

**Average Age of the vines:** 30 to 35 years

**Soil:** predominantly calcareous marl with clay and sand.

**Training System:** Guyot

**Harvest:** manual harvest beginning of October.

**Fermentation:** destemmed and manually sorted grapes are fermented 17 days with the skins in a stainless steel tank. Spontaneous fermentation with indigenous yeasts.

**Aging:** Aged for 16 months. 10 months in a concrete egg. 10 months in a 1000-liter French oak barrel.

**Alcohol:** 14%

**Number of bottles:** 2540

### **Tasting Notes:**

The color is a clear garnet. The aromas are floral with hints of roses and violets and a touch of oak, which balances the wine. The palette is a vibrant fruitiness filled with raspberry and strawberry. The tannins are soft and inviting.

Pairs well with cheese and red meats, especially lamb.

**Serving temperature:** 60F /15C

We are a small producer of artisan wines.

Our annual production is approximately 10,000 bottles.

We practice natural wine making with natural fermentation and low intervention. We use only organic products in the vineyard and winery.

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