



Orlando Abrigo

## LANGHE NEBBIOLO

Denominazione di Origine Controllata

### SETTEVIE

#### TECHNICAL SHEET

#### **-DESCRIPTION OF THE VINEYARD:**

**Grape-variety:** 85% Nebbiolo and 15% of Barbera

**Location:** Piedmont – Langhe – township of Treiso

**Altitude:** 380-400 mt a.s.l.

**Type of soil:** Calcareous, Clayey with sandy layers

**Exposition:** South-West and West

**Type of pruning:** Short (8-9 buds per vines)

**Type of training:** Guyot

**Density per hectare:** 4500 vines/Ha

**Hectares:** 1,5 Ha.

**Total volume of bottles on average:** 10000

**Age of the Vines:** 20 years

**Harvest:** Hand picking



#### **-VINIFICATION AND MATURATION METHOD:**

Soft pressing of the grapes following a maceration on the skin for 10-15 days. The wine is then drawn off into wood barrels for the aging: the 30% of the wine ages into small barrel and the 70% of the rest of the wine into big casks. The maturation lasts 10-12 months.

Before the selling the wine ages into the bottle for other 6 months.

#### **-TASTING NOTES:**

**Appearance:** Deep ruby-red

**Nose:** elegant aromas recalling raspberries when it is young, while after maturing in wood its bouquet becomes more balanced and refined.

**Taste:** Full-bodied, fresh, mature fruits.

**Name of recommended dishes:** Good for aperitif and simple dishes like pasta, meat and salumi and cheeses

**Service Temperature:** 16/18 °C.

**Curiosity:** Settevie is the old name for the hamlet where the winery is located and where the vineyards of this wine are.

**AZIENDA AGRICOLA ORLANDO ABRIGO** di Abrigo Giovanni  
Fraz . Cappelletto ,5 – 12050 TREISO D’ALBA - CN – ITALIA  
PI 02369730045 - CF BRG GNN 68M 17 A124L  
Tel. 0039 0173 630 533 – Fax 0039 0173 630 907  
[www.orlandoabrigo.com](http://www.orlandoabrigo.com) – [info@orlandoabrigo.it](mailto:info@orlandoabrigo.it)