

# ✦ TERRE DI ✦ BACCO

## Langhe DOC Nebbiolo



**Region**  
Piemonte

**Grapes**  
Nebbiolo

**Serving Temp.**  
61-65°F

**Alcohol**  
14%

### Overview

Nebbiolo is a black grape variety that lives almost exclusively in Italy. It is a thick-skinned grape known for both high tannin and acidity. Nebbiolo is most commonly associated with Northern Italy's Piemonte region where it has traditionally been grown since at least the 13th century.

### Vinification and Maturation

The Nebbiolo grapes are hand-harvested during the first fortnight in October and stripped for fermentation with maceration on the grape skins for 10 days in stainless steel tanks at a controlled temperature. The wine is then aged in oak casks for about six months and finally in stainless steel tanks.

### Food Pairings

This rich wine can accompany a whole meal by complementing pasta dishes, risotto, white and red meats, truffles dishes, and medium-aged cheeses.



### Tasting Notes

#### Color

Intense ruby red color, with garnet according to aging, and orange shades.

#### Nose

Intense and delicate aromas of ripe fruit that evolve into spicy notes with subtle floral nuances.

#### Palate

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



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