



Crissante Alessandria Langhe Nebbiolo

Langhe Nebbiolo by Crissante Alessandria is an elegant and versatile expression of Nebbiolo, with aromas of red berries, rose, and light spice. On the palate, it is fresh and balanced, with fine tannins and a clean, lingering finish.

Flavor profile

Intense and brilliant garnet red with subtle orange reflections, this wine opens with an expressive yet delicate aromatic profile, where wild berries, tart red cherry, and blackberry intertwine with elegant notes of dried rose petals, fresh mint, tobacco, and a refined hint of camphor.

Food pairing

An outstanding match for red and game meats, hearty braised dishes, rich egg pastas, mushroom risottos, fresh white truffle specialties, and aged hard cheeses such as Castelmagno, Toma Piemontese, or Grana Padano.

Tasting notes

Juicy and full-bodied yet impeccably balanced, the palate is dry, warm, and deeply harmonious, layering vibrant red fruit with warming spices, delicate mocha nuances, and an earthy, subtly leathery backbone. Fine-grained noble tannins and lively acidity bring remarkable elegance, precision, and lasting depth.

Winemaking

Fermentation for seven days in steel tanks in contact with the skins, frequent pump-overs, and punch-downs especially during the first 4 days of maceration. 100 % malolactic fermentation in steel after fermentation

Aging potential

2-3 years

Appellation

DOC

Region

Piedmont

Country

Italy

Wine type

Red

Blend

Nebbiolo

Vintage

2023

Alcohol %

14.5

Bottle size (ml)

750

Elevation

1000

Soil

Marl-calcareous

Vineyard

East-facing

Harvest

Manual, beginning of Sept.