



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

Ruby red color with violet hues. On the nose, mature black fruit aromas as plum, complemented by herbal and spicy notes. Tannins: Mild enough to make the wine easy-drinking Sweetness: Hint due to the black fruit flavors. Finish: Long with a hint of black fruit and bitter almond taste. On the palate, savory and minerality balanced with natural bitterness of the grape Dolcetto.

Food pairing

A wine for the entire meal, it is particularly suitable for appetizers and main courses such as tagliatelle with ragu and with rich roasted meat recipes.

Tasting notes

Ruby red color with violet hues. Intense aromas of fresh red fruits, cherries, and redcurrants. Soft texture, full-bodied, slightly dry with a pleasantly bitter almond aftertaste.

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

Alcohol %

14.5

Bottle size (ml)

750

Elevation

1000

Soil

Marl-calcareous

Vineyard

East-facing

Harvest

Manual, beginning of Sept.