



Manuel Marinacci

Langhe Nebbiolo

Langhe Nebbiolo 2022 by Manuel Marinacci is a bright and elegant introduction to Nebbiolo. Aromas of red berries, rose petals, and light spice define the nose, while the palate is fresh and balanced, with fine tannins and a clean, lingering finish that reflects the grape's refined nature.

Flavor profile

Grown on the slopes of a young vineyard with deep, fresh soil, the grapes undergo a very short maceration before being refined in steel tanks, resulting in a delicate and drinkable wine with notes of cranberry and cherry.

Food pairing

Pair with grilled chicken or a creamy feta pasta with fresh garden vegetables.

Tasting notes

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Winemaking

Spontaneous fermentation without temperature control. Unfiltered and unclarified

Appellation

DOC

Region

Alba

Country

Italy

Wine type

Red

Blend

Nebbiolo

Alcohol %

12.5

Bottle size (ml)

750

Soil

Limestone marl with layers of sand and layers of clay

Vineyard

South and West exposure

Harvest

Hand-harvested