



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

A delicate and drinkable Nebbiolo with notes of cranberry and cherry, balanced by bright acidity and soft tannins.

Food pairing

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

Tasting notes

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.

Winemaking

Spontaneous fermentation without temperature control. Unfiltered and unclarified

Appellation

DOC

Region

Alba

Country

Italy

Wine type

Red

Blend

Nebbiolo

Vintage

2022

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