

LANGHE NEBBIOLO DOC AIMAN

The Piedmontese term Aiman recalls softness and fluffy sensations which, in this case, caress the palate in a new and (re)fined sip.

The new 2020 vintage presents the Langhe Nebbiolo in a partially renewed style and concept: the varietal aromas of flowers and fruits remain intense and fine, enhanced by the fermentation at low temperatures.

The real news is the aging in large vats: the tannins soften and are well integrated in an elegant and soft sip liven up by the typical freshness of Nebbiolo.

Formati disponibili: 75 and 150 cl



Vineyards: various, on the hills of San Rocco Seno d'Elvio, in Alba and in Guarene, specifically from Cortine vineyard

Varietal composition: 100% Nebbiolo

Harvest period: early October

Vinification and ageing: crushing of the grapes, fermentation and maceration in stainless steel. The wine evolves for 6-8 months in large vats, followed by several months in the bottle, stored horizontally in underground cellars.

Alcohol: 13-13,5%

Colour: ruby red with garnet nuances.

Nose: expansive and fragrant, fairly complex with raspberry, wild strawberry and damson jam joined by geranium and spicy hints of cloves.

Taste: round and full-bodied, with delicate tannins.

Food pairings: best matched with starters with good structure, and not overly rich mains.