

Villadoria

Langhe Nebbiolo DOC *Argo*

Area of Production: The grapes come from the hills of the Langhe area. The geological conformation of the land and exposure of the selected vineyards result in high quality and valuable grapes.

Varietal: 100% Nebbiolo

Alcohol: 13.5%

Wine Notes: Ruby red. Vinous, pleasant and rich in violets, roses, cherries and raspberry scent on the nose. Smooth and velvety taste; medium bodied.

Wine Making Techniques:

The hand-harvested grapes are destemmed and soft crushed. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks at a maximum temperature of 20°C. Maceration lasts from 7-10 days, according to the vintage.

Recommended Pairings: A wine for every day, it goes well with all courses, from appetizers to uncomplicated main dishes.

UPC Code:



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