

PAOLA OBERTO

Langhe doc NEBBIOLO

Matiné 2023

We have called this Nebbiolo Langhe 'Matiné', a Piedmontese word that means *early* if we speak of a fruit, but also *someone who gets up early* if we speak of a person. Here, in fact, Nebbiolo is the first vine to sprout, so it is an *early riser*, and the soil and exposure of our vineyard anticipate its ripening compared to the average for the area, so our grapes are *early*! Finally, the same characteristics can be found in the wine, a Langhe Nebbiolo that can be drunk young, without long waits, obtained through a vinification process that is carefully balanced to emphasise its spicy and fruity aromas and to enhance the typical elegance of the vine, with a delicate and captivating body right from the start.

Vineyard

Production area: Langhe

Varietal: 100% Nebbiolo,
next to La Morra

Vineyard: locality of San Michele di Cherasco

Altitude: 350 m a.s.l.

Exposure: southwest

Soil: silty-clayey, calcareous

Training system: espalier

Pruning: Guyot

Planting density: 4000 plants/ha

Vineyard age: 6 years

Dry pruning, green pruning, trellising
and harvesting: manual

Vinification:

After careful manual harvesting in perforated small boxes, the grapes are immediately crushed and put into special fermentation tanks.

Fermentation takes place at a controlled temperature of about 24°C for 5-6 days. After refining 9 months in steel vats, the wine is bottled and allowed to rest for 2 months in the bottle before it is sold.

Tasting Notes:

A soft, bright garnet red color; the nose offers aromas of raspberry and peach with hints of rose and sweet spices.

In the mouth it is fragrant and savory, reminiscent of plum and morello cherry, with a delicate but firm body supported by silky tannins.

Pairings:

This is a very elegant and easy-drinking Nebbiolo that does not cover the flavor of foods, but rather enhances them.

Thanks to the unobtrusive tannic texture, it is therefore easy to pair with the most diverse foods, excellent with medium-aged cheeses, with first courses and surprising with fish dishes, based on salmon or shellfish. But even to peaches and strawberries it is perfect. Finally, served a little chilled, around 14°C, it is a fantastic aperitif.

*Eco-sustainability: lightweight bottle => lower consumption of energy in production and fuel for transport
natural cork/agglomerate corks => 100% recyclable, negative CO2 balance (growth and production absorb more CO2 than processing and transport emit); use of renewable energy; 100% recyclable packaging
National Quality System for integrated Production*



Oenological data:

Dry red wine
Alcohol: 14%/vol
Total acidity: 5.5 g/l
Residual sugars: 0.3 g/l
Total sulfur: 66 mg/l