



Villadoria  
SERRALUNGA D'ALBA

## LANGHE NEBBIOLO D.O.C. *Argo*



### GRAPE VARIETY

Nebbiolo 100%

### PRODUCTION AREA AND CHARACTERISTICS

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

### VINIFICATION

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.

### AGEING

No aging is foreseen. A vintage wine, it is ready for bottling at the beginning of the year after harvest.

### SENSORY PROPERTIES

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

### FOOD PAIRING

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

### SERVING TEMPERATURE

18 C°.