

ABBAZIA PANORAMA

LANGHE DOC

NEBBIOLO



PRODUCT

Category: Still dry red DOC wine

Main grapes: Nebbiolo grapes

Vinification: Red vinification. Alcoholic fermentation and maceration of 6-8 days on the skins at a controlled temperature (26-28°C)

Ageing: 8 months in inox tank before bottling

Picking: 100% by hand

Soil: calcareous clay

Product origin: Italy - authorized municipalities in Cuneo Province (Piedmont)

SENSORY EVALUATION

Colour: Clear garnet red

Nose: Fruity, red berries and spicy notes

Taste: Dry, harmonious and elegant, with a good structure

STORAGE CONDITION AND ADDITIONAL INFORMATION

Storage: Keep horizontally in a dry and fresh place. Wine suitable for medium-term bottle ageing (3-5 years)

Pairs: Versatile and well-balanced wine, ideal with tasty and medium-bodied dishes

Serving Temperature: 18-20°C. Serving at this temperature allows the wine to express its full aromatic complexity and balance on the palate

Recommended Glass: Langhe DOC Nebbiolo is best enjoyed in a ballon-shaped glass, as it preserves its elegance and flavour

Net cont.	Alcohol vol.	Sugar gr/l	Total acidity gr/l	Bottle weight	Custom code	Bottle Bar code
750 ml	13%	0-2	4.8-6	1,22 kg	22042162	8001592007455