

# LANGHE DOC NEBBIOLO CAINASSA



“ **Cainassa** is the name of our oldest Langhe Nebbiolo vineyard—it's 70 years old! Our Langhe Nebbiolo is named after this vineyard

## VINEYARDS

Southeast, east and west exposure at medium elevation close to the winery.  
Elevation: 300 metres above sea level

## GRAPE VARIETY

Nebbiolo

## VINIFICATION

The freshly-harvested grapes are crushed and destemmed immediately. Fermentation is spontaneous in stainless steel tanks at 25°-26° C. The wine is racked after about 8 days. Spontaneous malolactic fermentation takes place in steel tanks. Cold tartaric stabilisation. The wine is bottled at summer's end and then bottle-aged for about a further 8 months.

## WHEN

Young and lively with chewy tannins or mature with harmonious and smooth flavours?  
You choose!  
But don't take too long to decide: up to five years.

## CLASSIC PAIRING

A sumptuous platter of charcuterie and well-aged cheeses. Pot roast with baked potatoes. Or a traditional fondue? All are ideal matches for this wine.



## VINES AND SOIL

3.6 hectares: vines of approximately 20 years of age on Lequio formations (grey marl alternating with sand layers)



## HARVEST

Hand-picked over the first ten days of October



## PRESENTATION

Available formats: 0.75 l and 1.5 l  
Alcohol content 13%-14% by volume depending on the vintage  
Garnet, with orange highlights developing over time. Characteristic, delicate and subtle nose recalling violets, further enhanced with ageing. Dry and full-bodied, correct tannins from youth, velvety and harmonious.



## HOW

Store in dark, dry place, at a constant temperature below 20° C. Serve at 16°-18° C in a capacious Burgundy to allow swirling and oxygenation of the wine, thus improving perception of the nose.



## UNUSUAL PAIRING

A risotto with speck (cured and lightly-smoked Tyrolean ham) and apples? Sweet and spiced to balance this wine. Seared octopus on chickpea purée, fish and vegetables, a love match. Pulled pork with coleslaw brought to new heights with Nebbiolo.



**ADRIANO**  
MARCO e VITTORIO

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