

CASCINA PENNA-CURRADO

Langhe
Denominazione di origine controllata
Nebbiolo
Bricco Lago



VINTAGE: 2022



Nebbiolo
100%

VINEYARD: San Sebastiano, Monforte d'Alba.

WINEMAKING TECHNIQUE: There is little pumping over during the 21 days of simple, traditional and non-invasive fermentation. It is followed by five days of post-fermentation submerged-cap maceration. The malolactic fermentation is spontaneous. After a period of barrel ageing, the wine is bottled the following autumn.

DESCRIPTION: A deep garnet red colour. Aromas of fruits such as raspberries, cherries and wild strawberries make way for a finish with more evolved rose and violet notes. It is polished on the palate, with hints of crisp red berries and citrus fruit. Velvety smooth tannins come to the fore in the finish.