

CASCINA PENNA-CURRADO

Langhe Nebbiolo

Bricco Lago

Denominazione di origine controllata



VINTAGE: 2023



Nebbiolo
100%

VINEYARD: San Sebastiano, Monforte d'Alba. Between 15 and 65 years old, the vineyards are wrapped around a chapel dedicated to Saint Sebastian, covering the southern, eastern and western slopes in a wonderful little hamlet.

WINEMAKING TECHNIQUE: Thanks to the altitude and cool breezes in this area near Monforte d'Alba, the Nebbiolo grapes ripen slowly and gradually until late in the season, ideally paving the way for the development of rich aromas and fine tannins. Nebbiolo thrives in vineyards with significant temperature variations and cooler nights, so the conditions here give rise to outstanding phenolic ripeness. Five days of cold maceration are followed by 15 days of simple, traditional and non-invasive 100% whole-berry primary fermentation, then 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. Silky smooth, enveloping tannins are fused with vibrant acidity, striking a perfect balance that leads to a leisurely finish.