

CASCINA PENNA-CURRADO

Langhe

Denominazione di origine controllata

Nebbiolo

Bricco Lago



VINTAGE: 2025



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, they contribute to exceptional expressive complexity.

WINEMAKING TECHNIQUE: The altitude and cool air currents in this area of Monforte enable a naturally late harvest. This is ideal for Nebbiolo, a variety that thrives when wide temperature variations and cool nights pave the way to optimal phenolic ripeness. Five days of cold maceration are followed by 19 days of simple, traditional and non-invasive alcoholic fermentation, with indigenous yeast, using 100% whole berries without stems, then seven days of post-fermentation cap maceration. The malolactic fermentation is spontaneous. After a period of barrel ageing, the wine is bottled the following autumn.

DESCRIPTION: The wine is a deep garnet red colour. The nose reveals aromas of red fruits such as raspberries, cherries and wild strawberries, with airy notes of roses and violets emerging at the end. It is polished on the palate, with a combination of crisp red fruits and a citrus twist. In keeping with previous vintages, the harmonious, enveloping finish is marked by soft tannins.