



## "Il Sarto" Nebbiolo Langhe DOC

Maximum expression of varietal character. Ruby red, with garnet highlights. Grapey aromas and hints of ripe red fruit and jam accompanied by clear notes of rose. Oak aging allows the right combination of tannic richness, typical of Langa Nebbiolo, and the softness of the palate, making this wine balanced but long-lasting.

Wine exported to: USA

## Most recent awards

**WINE ENTHUSIAST: 93** 



Grape Varieties: 100% Nebbiolo

Fermentation container: tonneaux, large barrels

Length of alcoholic fermentation: 8-10

Type of yeast: Selected

Fermentation temperature: 26-28

Maceration technique: Pumpovers, partial carbonic

Length of maceration: 10-12 days

Malolactic fermentation: Yes

Aging containers: Tonneaux, large barrels and stainless steel

Container size: 2,500 L

Aging before bottling: 12-18 months

Closure: Diam



Vineyard location: Verduno, La Morra and Roddi

Vineyard size: 8.6 acres (3.5 ha)

Soil composition: The soil is mainly calcareous with a balanced

presence of clay, silt and sand, partially

attributable geologically to Marne di Sant'Agata

laminat

Vine training: Guyot

Altitude: 720-1,300 feet (220-400 meters) above sea level

Vine density: 4,500 vines per hectare

Yield: 3.4 lbs per vine

Exposure: Southwest/Northwest

Years planted: 1995-2015

Time of harvest: September

Total yearly production (in bottles): 18,000



## Tasting Notes and Food Pairings

Tasting notes: Maximum expression of varietal character. Ruby

red, with garnet highlights. Grapey aromas and hints of ripe red fruit and jam accompanied by clear notes of rose. Oak aging allows the right combination of tannic richness, typical of Langa Nebbiolo, and the softness of the palate, making

this wine

Excellent with meat, game, and aged cheese. Food pairings:

Given the freshness of the wine and its fruity notes, it also pairs well with pasta and risotto as

well as starters.

Aging potential: 8-10 years

Alcohol: 14.50%

Winemaker: Diego Morra & Davide Cavallo

2025 Empson & Co S.p.A. - Copyright © All Rights Reserved.