

# AP WINE IMPORTS

CRISSANTE ALESSANDRIA

## Langhe Nebbiolo

**The Estate:** A six-hectare Azienda Agricola in La Morra, officially founded in 1958. Crissante Alessandria produces multiple single-vineyard Barolo wines alongside Barbera and Nebbiolo from the Langhe.

**Location:** Langhe, Piedmont, Italy. Altitude 250m, east exposure.

**Soil:** Clayey and calcareous soil with clear underlying marl

**Vines:** Harvested by hand in the first week of October.

**Varietals:** 100% Nebbiolo

**Vinification:** Fermentation for approximately 10 days in temperature-controlled steel tanks in contact with the skins, with frequent pump-overs and punch-downs, especially during the first 5 days of maceration. Malolactic fermentation follows immediately after alcoholic fermentation in steel containers in a heated environment.

**Aging:** 12 months in 225 liter barrels used for the second time. Bottling normally in June-July of the second year, then a further 6 months of refinement in bottle in the underground cellar.

**Alcohol:** 14.5%

**Tasting Notes:** Ruby red color with bright garnet reflections. Marked aroma of red fruit, raspberry, apricot, and cherry with floral hints reminiscent of violets. Warm and delicately dry on the palate with great balance, pleasant tannins, good body and an aftertaste of cherries.

**Food Pairing:** Starters, first courses, and meat-based second courses; also excellent with fresh and medium aged cheeses.

**Cellaring:** Designed for immediate consumption but can evolve for at least 7-8 years. Store horizontally at no more than 18°C.

