



ALCOHOL: 13.5%

BLEND:

100% Nebbiolo

LANGHE DOC NEBBIOLO

## 2017 Occhetti Nebbiolo

### VINTAGE NOTES

- The 2017 vintage experienced a dry, hot summer. Winter was mild with little snowfall. Spring brought light rain and warm temperatures, prompting early vine development.
- Temperatures dropped in April, with a frost that affected vineyards at the bottom of the valley and along the hillsides.
- Late spring had favorable weather leading to high temperatures during summer. Temperatures dropped in September with significant temperature swings between day and night.
- This vintage was characterized by lower yields, but excellent quality. Harvesting of Nebbiolo grapes began on September 14th and was completed on September 20th.

### VINEYARD NOTES

- The Occhetti vineyard is in the township of di Monteu Roero, 825 feet above sea level.
- The vineyard is characterized by a south-southwestern exposure with sandy soils of little depth, stratified with layers of gravel and clay sand.

### WINEMAKING NOTES

- Grapes were destemmed, pressed and macerated for ten days.
- The wine underwent malolactic fermentation then aged for 12 months in both large and small two-year-old oak casks.
- After bottling, the wine aged in bottle for an additional 4 months prior to release.

### RECOMMENDED FOOD PAIRINGS

- Pairs wonderfully with fresh burrata, beef or lamb dishes and polenta with wild mushrooms.

### TASTING NOTES

Occhetti is an intense ruby red in color. Its nose is elegant with notes of raspberries, roses and licorice. The palate is ample and balanced, with a great tannic persistence.