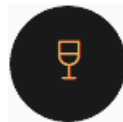
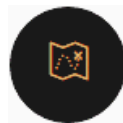




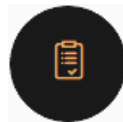
“GENTILIUM” LANGHE NEBBIOLO D.O.C.



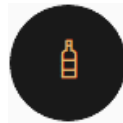
GRAPES
Nebbiolo



PRODUCTION AREA
Nebbiolo grapes from Langhe area



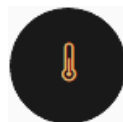
ORGANOLEPTIC QUALITIES
Bright ruby colour. Clear and softly elegant bouquet with scents of liquorice. Intense taste with vanilla aftertaste



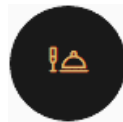
VINIFICATION AND REFINEMENT
Grapes are vinified as long as 8 days at a controller temperature. The wine is aged in oak barrels containing 2800 litres as long as 18-22 months



MINIMUM ALCOHOLIC CONTENT
14 % vol.



SERVING TEMPERATURE
18°C.



BEST WITH
It is excellent with red meats, game and matured cheeses



PACKAGING
In a old-fashioned Bordeaux bottle (910 g), handmade packaging with wax seal embracing the Two Lira reproduction coin in circulation during the Savoy Kingdom

SALVANO