

Coji

Langhe Doc Nebbiolo

Denominazione di Origine Controllata

This is how we interpret Nebbiolo: elegant, gentle and authentic; our prince wine. Since we are from the Langhe and our most territorial vine is Nebbiolo, our production choice respects its natural vocation without forcing the vine to go further; for these reasons we dose the use of wood in such a way as not to mask the oenological nature of the vine.

Variety: 100% Nebbiolo

Altitude: 250 a.s.l.

Soil: Clayey-calcareous

Agriculture: Organic

Training system: Guyot

Average plant age: 15/25 years

Harvest time depending on vintage: End of September/October

Fermentation: With indigenous yeasts, fermentation in steel for 15/20 days

Ageing: 6 months in large wooden barrels, 3 months in bottle