

“Niséo” Langhe rosso Doc

Wine: elegant ruby red wine, made as part of the “Free Nature” eco project promoted by the Castellinaldo Vinegrowers Association and certified by Bureau Veritas.

In mythology, “Niséo” was another name given to Dionysus, the god of the grape harvest. It comes from the nymph Nisa, who brought up Dionysus on Mount Nisa. Embodying environmental purity, it was chosen by Cravanzola to represent its red wine resulting from the “Libera Natura” project.

Vineyard: a hillside vineyard located in the Gallarini district of the village of Castellinaldo d’Alba

Year of planting: 2007

Varietals: 85% Barbera and 15% Nebbiolo

Aspect: west-facing

Soil: mainly calcareous-siliceous, the “white soil” which is particularly well-suited to the growing of quality wines that will withstand the test of time.

In the vineyard: the vines are trained on a low wire trellis system, and pruned using the arched Guyot method. The growing operations are performed paying close attention to the environment, using only low-impact active ingredients without producing any harmful residues. Manuring is carried out using only organic products and green manuring. No chemical herbicides are used, and the grass between the vines is controlled only by mowing.

Harvest: the grapes are picked selectively by hand early in October, when they have ripened to perfection.

Vinification: on their arrival at the winery the grapes are pressed softly and destemmed. The fermentation takes place in stainless steel at a controlled temperature (30°- 32°C), with 8-10 days on the skins. The temperature is controlled using exclusively physical means (the cold, rackings and aeration). Sulphur dioxide is used selectively to a very limited extent under the form of potassium metabisulfite.

Ageing: the wine is stored for 4-6 months in stainless steel before maturing for at least 3 months in the bottle. At the end of the processing, the sulphur dioxide content is less than 60 mg/litre, compared to the legally-permitted maximum of 150 mg.

Tasting notes: a intensely lively, bright ruby red with clear purple nuances; bold, fragrant bouquet, showing nice fruity overtones and delicate hints of spices; warm on the mouth, with great body, structure and taste, balancing beautifully over time.

Food pairings: a highly versatile wine which can be served throughout a meal, but at its very best with filled pasta dishes with meat sauces and red meat mains.

Service: recommended in tulip glasses at 16-18°C.

Storage: kept lying down, protected from the light and vibrations at a temperature of 14°-16° C, it will give of its best for up to 6 to 8 years after the vintage.