



Azienda Agricola Cascina Pugnane dei F.lli Ghisolfi

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Langhe Nebbiolo DOC 2022

Production area: CASTIGLIONE FALLETTO

Cultivation: Guyot classic

DEGUSTATION

Colour: Intense ruby red

Scents: Immediate and direct scent, where the aromas of fruits and flowers prevail the olfactory profile. Cherry, blackberry, plum, strawberry, raspberry and blueberry can be easily perceived.

Flavor: On the palate we find immediacy, simplicity and directness. The same olfactory sensations, embellished and enhanced by a pleasant acidity and a warm, enveloping softness, with the prevalence of a hint of cherry and an aftertaste that could be considered unusual but which expresses its bitter character: almond. All very pleasant and enveloping.

Pairing: Classic Piemontese table wine, goes well with appetizers and cheeses.

Serving temperature: Room temperature for better appreciating the aromas and flavors.

