



PIERCARLO·CULASSO

TECHNICAL SHEET



LANGHE DOC NEBBIOLO

VARIETY: 100% NEBBIOLO GRAPES

VINEYARD EXPOSURE: SOUTH-WEST

COMPOSITION OF THE SOIL: SANT'AGATA
MARLS, LIMESTONE AND CLAY

ALTITUDE: 250 – 270 MT SLM

FERMENTATION: 15 – 20 DAYS IN
STAINLESS STEEL TANKS, WITH
CONTROLLED TEMPERATURE.

AGEING: IN STAINLESS STEEL FOR AROUND
6 MONTHS, THEN CONTINUES IN THE
BOTTLE BEFORE BEING READY FOR THE
MARKET.

FIRST VINTAGE PRODUCED: 2020