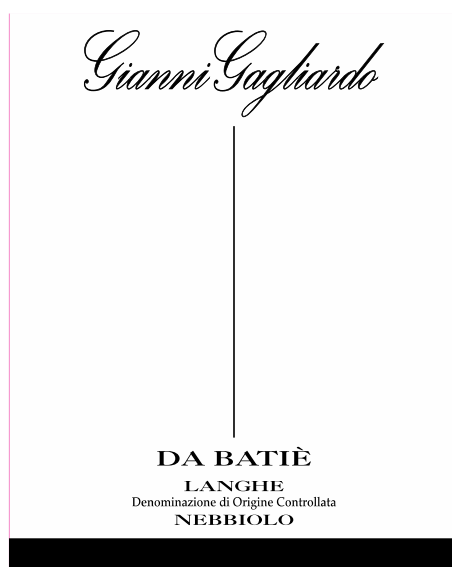




Langhe Nebbiolo DOC
DaBatiè
2021

Vintage description

The 2021 vintage began with a mild winter, though plenty of rain and some snow ensured an excellent supply of water, which proved to be essential over the course of the rest of a vintage where rainfall was at its lowest level in recent years. A long period of fine weather began with spring and lasted throughout the summer, with recorded temperatures in line with averages for the time of year and without excesses, especially at night. Summer continued with little rainfall, contributing to what proved to be an excellent plant health and quality profile at harvest time. In conclusion, we can say that remarkable results have been achieved in terms of the quality of the grapes, maybe partly due to the fact that the yields were not too high.



Grapes: Nebbiolo – **Harvest period:** October - **Vineyards:** Roero Area- **Maceration:** 10 days - **MLF:** 100% - **Ageing:** a few months in stainless steel before bottling

Data

Alcohol: 14% - Total acidity: 5 g/l. – Dry extract: 26,4 g/l

Cellar notes

Da Batiè talks about the chalky sands from which it comes. The ripe and warm tones of the vintage are well balanced by its characteristic flavor.

Tasting notes
