



LANGHE NEBBIOLO DOC

The Santa Vittoria estate is perched on a steep hill on the left bank of the Tanaro river, overlooking the neighboring Langhe and dominating the valley below. Its tower dates back to 1386, and it stands in the eponymous village of Santa Vittoria d'Alba. Here, in soils of marine origin, consisting mainly of sand and calcareous sandstone, vineyards are ideal for producing red wines that are elegant, smooth, and of outstanding prestige. Since 2016, when renowned enologist Giorgia Lavagna joined Santa Vittoria, the winery has vinified, refined, and bottled its prestigious wines in their new cellars in Serralunga d'Alba.

When young, Santa Vittoria's Langhe Nebbiolo is fragrant and spontaneous: in its bouquet, color, and generous, velvety body it brings out all the typical qualities of the magnificent vine it is made from. Later in life, its color becomes garnet-red with deep orange shades, and its nose deepens, with traces of withered flowers, such as roses and geraniums. It is velvety and well-balanced, lingering in the mouth. Ideal with flavorsome pasta dishes, meats, and medium-mature cheeses.

GRAPES	100% Nebbiolo
LOCATION OF VINEYARDS	Hills of Langhe and Roero
ORIENTATION	South, South-west
VINE TRAINING	Guyot
SOILS	Calcareous marl
VINIFICATION	It is made in a traditional way, with a 7-8 day floating cap fermentation in stainless steel tanks at a controlled temperature (28° C).
AGING	It is aged in wood for at least 8 months and then in the bottle for 2-3 months. It will usually reach its peak 3-4 years after the harvest, but this period can vary considerably depending on the vintage.
ALCOHOL CONTENT	13.5%
OENOLOGIST	Giorgio Lavagna



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