



## PRODUCER PROFILE

Estate owned by: Pier Carlo Cortese  
 Winemaker: Pier Carlo Cortese  
 Total acreage under vine: 20  
 Estate founded: 1971  
 Winery production: 6,000 Bottles  
 Region: Piemonte  
 Country: Italy

## Giuseppe Cortese Langhe Nebbiolo 2013

### WINE DESCRIPTION

This wine is made entirely from the noble Nebbiolo variety, grown in vineyards situated in the Langhe hills in southwestern Piedmont. The grapes are crushed and macerated in contact with the skins for fifteen days to ensure greater color extraction. After fermentation, the wine is aged for one year in a combination of new and seasoned large oak barrels.

### TASTING NOTES

Pale garnet in color, this wine offers delicately layered aromas of dried red cherries, plums, cola and sweet spice. On the palate, the wine is perfectly structured with integrated, fine-grained tannins and lively acidity, which along with its rich flavors, evolve into a sumptuously long finish.

### FOOD PAIRING

Ideal with robustly flavored cheese or braised beef dishes.

### VINEYARD & PRODUCTION INFO

Production area/appellation:	Langhe DOC
Vineyard size:	2.5
Soil composition:	Calcareous Clay-Loam
Training method:	Guyot
Elevation:	900 feet
Vines/acre:	1,800
Yield/acre:	2.8 tons
Exposure:	Southwestern
Year vineyard planted:	1988-1993
Harvest time:	October
First vintage of this wine:	1971
Bottles produced of this wine:	6,000

### WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	10-11 days
Fermentation temperature:	82-84 °F
Maceration technique:	Pumpovers
Length of maceration:	15 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	17-26 hl
Age of aging container:	New-Nine years
Type of oak:	Slavonian
Length of aging before bottling:	12 months
Length of bottle aging:	3-4 months

### ANALYTICAL DATA

Alcohol:	13.7%
pH level:	3.6
Residual sugar:	<0.2 g/L
Acidity:	6.5 g/L
Dry extract:	30.5 g/L