



PRODUCER PROFILE

Estate owned by: Pier Carlo Cortese
Winemaker: Pier Carlo Cortese
Total acreage under vine: 20
Estate founded: 1971
Winery production: 12,000 Bottles
Region: Piemonte
Country: Italy

Giuseppe Cortese Langhe Nebbiolo 2003

WINE DESCRIPTION

Made from 100% Nebbiolo from the Rabajà vineyards, harvested in mid October. The grapes are crushed and macerated in contact with the skins for 10-15 days, to ensure greater color extraction. After fermentation, the wine is aged for one year in new to nine year old large barrels.

TASTING NOTES

Intense yet delicate on the nose, this Nebbiolo is fresh and pleasant with fine-grained tannins and subtle aromas of small berries.

FOOD PAIRING

Ideal with cheese and meat dishes.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Langhe DOC
Vineyard name:	The Rabajà and Trifolera vineyards
Vineyard size:	2.4
Soil composition:	Chalk and clay
Training method:	Guyot
Elevation:	820 feet
Vines/acre:	2,225
Exposure:	Southwestern
Year vineyard planted:	1967
Harvest time:	October
First vintage of this wine:	1971
Bottles produced of this wine:	12,000

WINEMAKING & AGING

Varietal composition:	100% Nebbiolo
Fermentation container:	Stainless steel tanks
Fermentation temperature:	82-86 °F
Length of maceration:	20-25 days
Type of aging container:	Barrels
Size of aging container:	1,700-2,500 L
Age of aging container:	New-9 years old
Type of oak:	French and Slavonian oak
Length of aging before bottling:	1 year
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	14.2%
pH level:	3.5
Residual sugar:	1.2 g/L
Acidity:	5.5 g/L
Dry extract:	30 g/L