

Curto Marco di Nadia Curto

2022 Langhe Nebbiolo
Piedmont, Italy



Type:	Red Still Wine
Ingredients:	Nebbiolo
Region:	Piedmont
Vineyard:	Piemonte & Langhe, Comune di La Morra, Frazione Annunziata. The exposure is west-northwest.
Vineyard Size:	1.3 hectares located in Arborina, La Morra, at an elevation of 360 meters above sea level.
Planted:	The vineyard dates back to 1952, with a new planting implemented in 2012.
Farming Methods:	Organic practices, manual labor, and green harvesting. Manual grape harvesting takes place at the end of September.
Total Production:	120 cases
Soil:	Marne di Sant'Agata Soil, typical of La Morra
Climate:	Nebbiolo is a late-ripening grape, with harvesting typically occurring in October. However, due to increasingly warm vintages, it has become common to harvest at the end of September.
Fermentation:	A few days before harvest, small baskets of grapes are collected to create a pied de cuveó fermentation starter using the natural yeasts present on the grape skins. During fermentation, manual pump-overs and punch-downs are carried out. After about 15 days of maceration, the wine is racked, undergoes malolactic fermentation, and begins aging in wood for approximately one year. It is bottled during the summer without fining or filtration.
Winemaker:	Nadia Curto
Elevage:	50% of the wine undergoes necessary aging in large oak barrels for 4 to 8 months, while the remainder is aged in stainless steel tanks. The wine is bottled during the waning moon phase.
Fining/Filtration:	No

Acidity	01.29 g/L	RS	0.58 g/L	ABV	13.50%	S02	8 mg/L	Sizes	750ml
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Organic	Vegan	Biodynamic	Sustainable
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ABOUT THIS BOTTLE

Nadia Curto's Langhe Nebbiolo is a fresh, intense, and well-structured red wine. It features notes of crisp fruit, dried flowers, and subtle balsamic hints, creating a perfect balance between the youthful vibrancy and seriousness typical of Nebbiolo. This wine combines the exuberance and approachability characteristic of wines from La Morra. It is long, persistent, and serves as an excellent companion at the table. With its garnet red color, this wine presents fragrant notes of roses, red fruits, and subtle spices on the nose. The palate is elegant and well-structured, featuring youthful, robust tannins balanced by a pleasant freshness. It pairs perfectly with starters such as carne cruda all'albese and vitello tonnato, as well as pasta dishes, meats, cheeses, and cured meats.

Manual labor, dry farming, green manure, and no pesticides or chemical substances used.

The Green Experience