

Garombello 2018

LANGHE DOC NEBBIOLO



A Nebbiolo with great drinkability, this is marked with fruit and a freshness combined with soft tannins that are barely felt. Its refining highlights the purity and natural characteristics of the grape variety.

Appellation: Langhe DOC Nebbiolo

Variety: Nebbiolo

Average age of vineyards: 33 years

Winemaking: Crushing-destemming is followed by spontaneous alcoholic fermentation using indigenous yeasts. It is left in contact with the skins in stainless steel tanks at a controlled temperature of 28° C (82° F) for 15 days. Dry racking follows with transfer.

Malolactic fermentation: entirely carried out immediately after alcoholic fermentation.

Aging: Filtration, and bottling, done in February 2019. Rests in the bottle at a constant temperature of 14° C (57° F) for two months before release.

First year of production: 2012

Bottles produced in 2018: 15,110

Tasting notes: Among all of our Nebbiolo wines, the “Garombello” represents the youngest and the freshest expression. Observing its typical color, we can see that it’s about a vigorous Nebbiolo, but with a remarkable presence of red fruits, very elegant, of a delicate body and a sweet and soft tannin. It ends with a total balance between the organoleptic characteristics, that makes this wine very enjoyable. We do recommend indeed to drink it over the first 4-5 years of evolution, in order to fully appreciate all of its nuances.

Alcohol: 13.96% ABV
Total acidity: 5.47 g/l
Dry extract: 27.40 g/l
pH level: 3.66
Polyphenols: 1682
Anthocyanins: 496



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