Langhe Nebbiolo

Diego Pressenda · 2023



REGION	Piemonte · Langhe
APPELLATION	DOC
GRAPE	Nebbiolo
TYPE	Red
ALCOHOL	13.5%
BOTTLE	750 ml

TASTING NOTES

After Work Chill Piemonte Nebbiolo Wild Berries Medium Body Medium Tannins

FOOD PAIRINGS

Braised Short rib, Wild boar ragù, Grilled lamb

PROFILE

Body	■■■□□
Acidity	■■■■■
Tannin	■■■■■
Fruit	■■■□□

ABOUT THE WINE

Step into the heart of Northern Italy with Diego Pressenda’s Nebbiolo Langhe. This is more than just a red wine—it’s a true reflection of Piemonte’s soul. Crafted with care and rooted in centuries of tradition, it offers a glimpse into one of Italy’s most revered winemaking regions. Made from 100% Nebbiolo grapes, this wine comes from the rolling, sun-kissed hills of the Langhe. These hills—part of a UNESCO World Heritage site—offer the perfect combination of altitude, soil, and climate. As a result, the wine speaks clearly of its origin: refined, expressive, and deeply authentic. In the glass, Nebbiolo Langhe reveals a classic garnet hue with subtle brick-red edges. This color is not just beautiful—it also signals the wine’s maturity and depth. From the very first glance, you know you’re in for a layered and thoughtful experience. As you bring the glass to your nose, the aromas unfold gracefully. First, you’ll notice dried cherries and rose petals, which are hallmark scents of Nebbiolo. Then, as the wine opens, notes of licorice, tobacco leaf, and black pepper emerge. Finally, an earthy minerality grounds everything, tying it back to the soil where it was born. On the palate, the wine continues to impress. At first sip, it shows balance and elegance. The medium body is complemented by firm, polished tannins that create a gentle structure. Meanwhile, bright acidity adds lift and keeps the wine vibrant. Together, these elements form a beautifully harmonious whole.