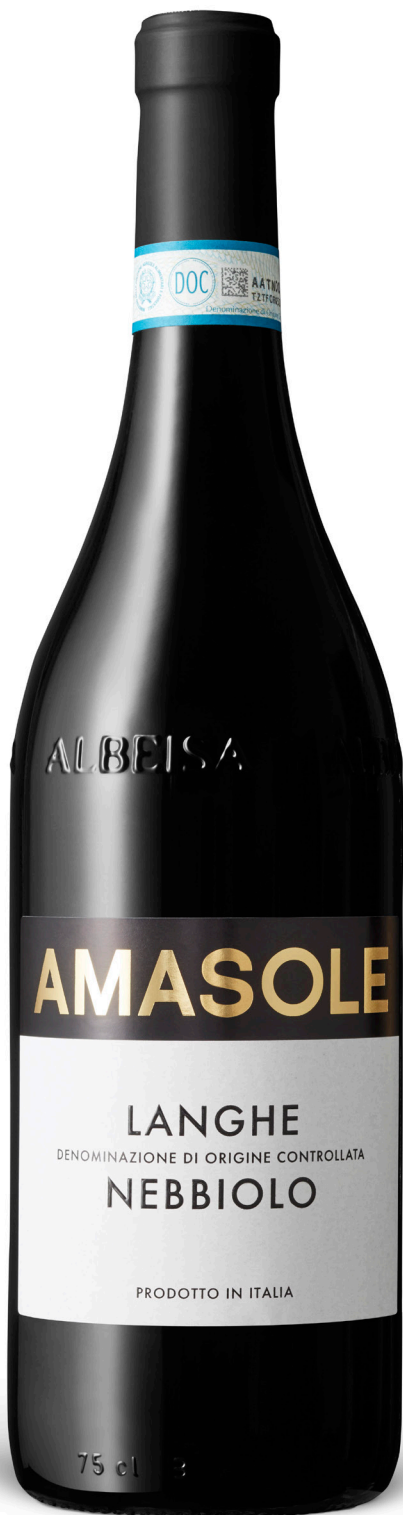


# AMASOLE



## AMASOLE LANGHE NEBBIOLO

### Information

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Vintage:	2016
Origin:	Langhe, Piemonte, Italy
Grape composition:	Nebbiolo 100%
Bottle size:	750 ml
Closure:	Natural cork
Alc. vol:	14% vol.
Residual sugar:	2 g/lit.
Producer:	Pertinace

### About the wine

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**Tasting note:** Very generous aromas of cherries, strawberries and chocolate. Dry and fresh on the palate with balanced taste of red cherries and spices.

**Food pairing:** Very suitable for cold cuts, cheeses and lighter dishes of chicken or light meat.

**Ideal serving temperature:** 16-18°C

**Vinification:** The selected grapes are harvested when fully ripe and immediately used for wine making. Fermentation takes place with the skins for 8 days. Storage is done by one year of ageing in traditional medium sized Slovenian oak barrels, and after that 6 months in the bottle before released.



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