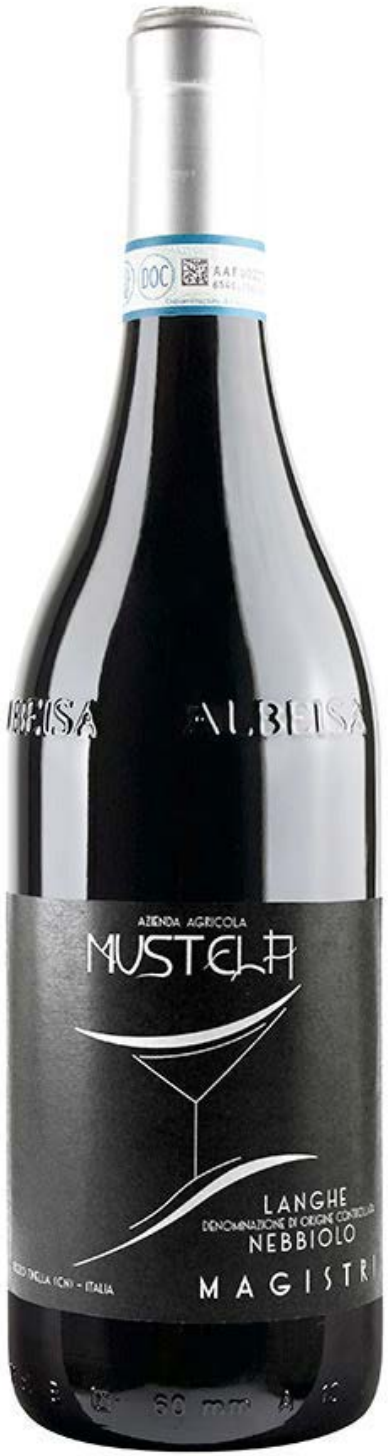
AZIENDA AGRICOLA
MUSTELA



Langhe DOC Nebbiolo "Magistri"

VINE VARIETY: Nebbiolo

PROVENANCE: Trezzo Tinella and Treiso

ALTITUDE: 380 m.

EXPOSURE: South-East

TRAINING SYSTEM: Guyot

SOIL: marl, clay and tuff

WINE-MAKING PROCESS: Destemming and grapes pressing, then fermentation and maceration on skins in stainless steel tanks with temperature control at 25 ° C / 28° C. The wine is then moved to oak barrel where malolactic fermentation takes place.

AGEING: 24 months in barriques. The wine is then aged in bottle for few months before being released.

TASTING

COLOUR: ruby red with garnet reflections

AROMA: elegant, fruity, with notes of rosehip

TASTE: harmonious, with a pleasant spicy and elegant aftertaste

PAIRING: excellent with meat dishes or with medium-aged cheeses

SERVING TEMPERATURE: 18°C.

Azienda Agricola Mustela – Giuliano Iuorio
Frazione Cappelletto, 56 – 12050 Trezzo Tinella CN Italia
Tel. & Fax +39 0173 630279 – Mob. +39 339 8120446
www.vinimustela.com - info@vinimustela.com