PANEBIANCO WINES

PANEBIANCO SELECTION

Musso
LANGHE NEBBIOLO DOC

NEBBIOLO 100%

Langhe Nebbiolo is a Langhe Nebbiolo DOC from Musso, built around 100% Nebbiolo and the identity of Piemonte.







ALTITUDE
240 – 280 m a.s.l.

SOIL
Mainly limestone with clay intersections

FARMING
Estate vineyard management

HARVEST
Hand harvested

VINIFICATION
Traditional red winemaking with maceration on the skins to extract color, structure and aromatic complexity.

AGING
Aged in a combination of Slavonian oak casks and smaller barriques before bottling.

TASTING PROFILE

COLOR
Brilliant ruby red with garnet hues.

AROMAS / FLAVORS
Red cherry, violet, rose, with hints of spice and earth.

PALATE
Elegant, structured and persistent, with fine tannins and vibrant acidity.

SERVING TEMPERATURE
16 – 18 °C

AVAILABLE SIZE
750 ml

FOOD PAIRING
Excellent with traditional Piedmontese dishes, roasted meats, game, mushroom dishes, and aged cheeses.

WHY PANEBIANCO SELECTED THIS WINE
Selected for its authentic expression of Langhe Nebbiolo DOC and fit within the Panebianco portfolio.

Musso

ABOUT MUSSO
Historic producer in Barbaresco, with a deep respect for tradition and the unique character of Piemonte vineyards.

WEBSITE
www.panebiancowines.com

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PORTFOLIO
www.sevenfifty.com/panebianco