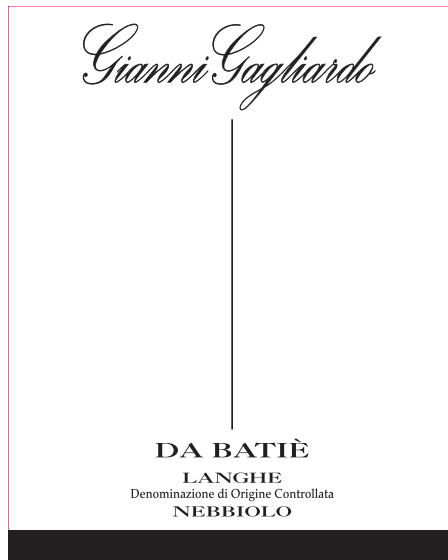




**Langhe Nebbiolo DOC**  
**DaBatiè**  
**2022**

**Vintage description**

The 2022 vintage will be remembered for being one of the earliest and most surprising ever: early because at the beginning of October we can consider harvesting operations to have been completed, and surprising because, given the climatic trend, the vine plant once again demonstrated an unparalleled ability to adapt. The fact that was evident right from the start was the lack of a water reserve in the soil; moreover, the spring continued under the banner of good weather, without significant rainfall. The highest peaks compared to the historical record arrived at the end of May and continued throughout June; the high temperatures, combined with the low rainfall, led to an acceleration of growth. The harvest was therefore much earlier, with the whites harvested in early September.



**Grapes:** Nebbiolo – **Harvest period:** October - **Vineyards:** Roero Area- **Maceration:** 10 days - **MLF:** 100% - **Ageing:** a few months in stainless steel before bottling

**Data**

Alcohol: 14% - Total acidity: 5 g/l. – Dry extract: 26,4 g/l

**Cellar notes**

Da Batiè talks about the chalky sands from which it comes. The ripe and warm tones of the vintage are well balanced by its characteristic flavor.

**Tasting notes**

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