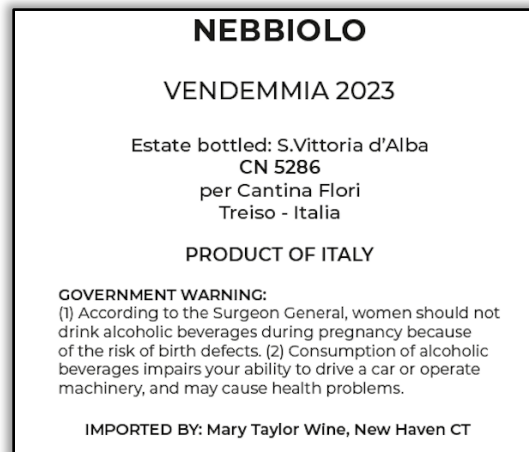


mary taylor wine

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Nebbiolo



Cantina Flori was born from a genuine passion for viticulture passed down through four generations. The winery is located in the hills of Treiso, a small village in the province of Cuneo, and produces the traditional wines of the area: Langhe Nebbiolo, Barbaresco, Dolcetto d'Alba, and Langhe Arneis.

The cultivation of the vineyards has always been carried out with a deep respect for nature, using the best low-impact technologies to minimize environmental harm. They are also certified under the SQNPI (National Quality System of Integrated Production), a production method that ensures the quality of our products exceeds commercial standards.

The vinification process, which involves hand-harvesting and fermentation in steel tanks, preserves the pure expression of the fruit. Afterward, the wine undergoes a six-month aging period in large Slavonian oak barrels, which adds a layer of structure without overwhelming the delicate aromatics.

The wine displays a striking ruby red color with delicate orange hues. Its aromatic profile is fragrant and inviting, with notes of fresh roses, ripe raspberries, herbs, and earthy undertones. On the palate, it is poised and vibrant, with fine tannins and lively acidity that provide a refreshing balance. A beautiful example of Nebbiolo in its youth, with the potential to develop further with a bit of aging.

Size: 750ml

Appellation: Langhe DOC

Soil Type: Marine origin, mix of sand and calcareous marl

Varieties: Nebbiolo

Age of Vines:

Farming: Organic

Alcohol: 13.5%

Aging Details: Stainless Steel, 6 months Slavonian oak barrels

