



*I'm a bird of prey, and I can see at night. When the darkness falls I take off in flight. Over the hill where the fog lies I sail, but wait, it's not fog but the grapes that are veiled. How could I make such a silly mistake, it's the Nebbiolo, the famous grape that's known for the film of mist on its face.*

# *i Cren*

*vini nobili per bere giovane*

**Cantine Lanzavecchia**  
SERRALUNGA D'ALBA

## *Owl Cren*

Nebbiolo Langhe D.o.c.

**Grape variety**  
Nebbiolo 100%

**Production area and characteristics**

The grapes come from the hills around Alba. The geological conformation of the land and exposure of the selected vineyards result in high quality and valuable grapes.

**Yield per hectare**  
60 hectolitres.

**Vinification**

The hand-harvested grapes are destemmed and soft crushed. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks at a maximum temperature of 29°C. Maceration lasts about 10-15 days, according to the vintage.

**Ageing**

No aging is foreseen. A vintage wine, it is ready for bottling at the beginning of the year after harvest.

**Sensory properties**

Ruby red. Vinous, pleasant and rich in violets, roses, cherries and raspberries scents on the nose. Smooth and velvety taste; medium bodied.

**Accompaniment**

It goes well with all courses, from appetizers to main dishes.

**Serving temperature**

18-20 °C.

**Alcoholic strength**

13 % Vol.