

LANGHE D.O.C. ROSSO

GRAPE TYPE

Barbera, Nebbiolo and Dolcetto.

PRODUCTION AREA

Production area of Langhe D.O.C.

HARVEST

Manual, from the end of September to first half of October.

WINE-MAKING PROCESS

Destemming and fermentation with maceration on the skins for 8-10 days. The individual grapes are vinified separately and then assembled.

AGEING

Partly in French oak casks and partly in stainless steel vats, followed by refinement in bottle.

PAIRINGS

All-round wine, perfect accompaniment for appetizers, pasta and risotto, white and red meats, sharp and medium-aged cheeses.

SERVING TEMPERATURE

16°-18°C

FEATURES

A wine of intense ruby red colour, clear and transparent. The bouquet has hints of remarkable vinosity with pleasant sensations of red berries, herbs and spices. The sensation of the aromatic wood completes this truly enjoyable wine. In the mouth, its good tannins, delicate crispness and pleasant alcohol content make it rotund, fruity, full-body and pleasantly enveloping.

