

LANGHE ROSSO DOC



GRAPES: Nebbiolo, Barbera, Merlot, Cabernet Sauvignon

VINE AGE: Various vineyards

ALTITUDE: Between 660 and 1320 f.a.s.l.

EXPOSURE: South, South-East and South-West

SOIL: Chalky/clayey



WINEMAKING

This wine is the result of a careful blend of native grape varieties like Barbera and Nebbiolo, with a knowing touch of the more international ones, grown in the vineyards belonging to the municipalities of Roddi and Serralunga. Grapes are harvested separately when fully ripe, and then left to ferment at a temperature of 18-26°C. The drawing-off process takes place once fermentation is complete.



REFINEMENT

After malolactic fermentation the wines are left to age in small oak barrels (third of new ones, a third of second passage and a third of third passage) for about 12 months. The various components are then blended and harmonize during this phase, creating something new and peculiar.



TASTING NOTES

It has an intense ruby red colour with violet hues. The ne, concentrated bouquet contains fruit and flowers, especially small fruits and roses.