

LANGHE D.O.C. ROSSO



Vineyard

Grape variety: very fine and secret assemblage of red

berried grapes grown in the Langhe

Planted in: Various _ Training system: Guyot _

Exposition: Various

Alcohol: 13,50 % vol. Bottles: 1000 bottiglie

First year of production: 2014

Winemaking

Harvest time: beginning /mid-October.

The fermentation lasts some 12 days according to the vintage with daily pumping over of the wine mass with *délestages* at half of the period (fermentation in concrete tanks).

The aging is conducted in barrels of Fontainebleau Forest oak (from 6 to 12 months according to the vintage).

Wine Description

Perfumes: violet, dried rose, ripe cherry and white pepper.

Taste: easy to drink, with a fine structure; elegant tannins together with a good freshness.