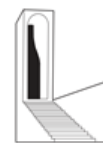


LANGHE DOC ROSSO



DAVIDE FREGONESE

GRAPES VARIETY: Nebbiolo 100%

PRODUCTION: 800 bottles

FIRST VINTAGE: 2014

ALCOHOL: 13,5 % vol.

VINEYARD

LOCATION: Langhe

SOIL: limestone and clay

ALTITUDE: varies

EXPOSURE: south-western, southern and western

TRAINING SYSTEM: Espalier

PRUNING METHOD: Guyot

HARVEST PERIOD: middle of October

VINIFICATION

FERMENTATION: in concrete tanks in contact with skins about 12 days. Daily pumping over and a déléstage at half way point.

AGING: from 6 to 12 months depending on the vintage, in large 15 hl Fontainbleau Forest oak barrels.

PAIRINGS

Excellent for any occasion from aperitifs to structured dishes, extremely pleasant even during hot months (Serving temp.: 14°C - 16°C).



TASTING NOTES

Fruity, violet and rose aroma, with cherry notes. Easy to drink with a fine structure, elegant tannin texture and good freshness.