



LANGHE D.O.C. ROSSO

A wine produced from a blend of Merlot and Cabernet Sauvignon.

Grape variety	Merlot and Cabernet Sauvignon
Height	200-220 m a.s.l.
Exposure	South, South-East
Soil	Limestone/clay
Harvest period	End September
Yield per hectare	8.000 Kg/Ha of grapes
Plants per hectare	4.000
Growing system	Guyot

Winemaking A wine produced from a blend of Merlot and Cabernet Sauvignon grown in vineyards located in the municipality of Roddi. Grapes are harvested individually, each when fully ripened. They ferment in separate tanks at a controlled temperature of 18-26 °C. The drawing-off process takes place once the fermentation is complete.

Ageing After completing malolactic fermentation the wine is left to age in small oak barrels for about 12 months, divided equally and respectively in new, second passage and third passage barrels. The various components are then blended and harmonize during this phase, creating a wine of great drinkability and balance.

Tasting notes It has an intense ruby red colour with violet hues. The concentrated bouquet recalls fruits and flowers, particularly small fruits and roses.

Best served Between 16 and 18 °C.

Perfect pairing Pasta and rice dishes, recipes using boiled meats, fresh and medium-seasoned cheeses and cold cuts.

Storage Keep the bottle horizontal, in a cool and ventilated room, protected from direct light and vibrations.

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ROSSI CAIRO



MINISTRY OF AGRICULTURE,
FOOD SOVEREIGNTY
AND FORESTS

