



## LANGHE D.O.C. ROSSO

An important Langhe Rosso wine, deriving from a careful selection of our Cabernet Sauvignon and Merlot grapes.

<b>Grape variety</b>	Cabernet Sauvignon and Merlot
<b>Production area</b>	Roddi d'Alba, Elia vineyard, Ha 0,80
<b>Height</b>	200 m a.s.l.
<b>Exposure</b>	South, South-East and South-West
<b>Soil</b>	Limestone/clay
<b>Harvest period</b>	End September
<b>Yield per hectare</b>	8.000 Kg/Ha of grapes
<b>Plants per hectare</b>	4.000
<b>Growing system</b>	Guyot



**Winemaking** This wine presents the best traits of the wine varieties its made from and is grown in the vineyards belonging to the municipality of Roddi. Grapes are harvested separately when fully ripened and ferment 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 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 something new and characteristic.

**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.

