

TERRE DEL BAROLO



LANGHE DOC ROSATO

Varietal: 100% Nebbiolo.

Growing location: various Municipalities in the Albese area.

Soil: clayey, calcareous, sandy.

Vineyard training: vertical trellis with Guyot pruning.

Picking: 100% by hand.

Harvest: third decade of September.

Maximum yield: 100 q / ha of grapes.

Vinification: crushing-destemming, cooling, saturation with inert gas and pressing. Fermentation in thermo-conditioned stainless steel vats for a few days at 15-17 ° C with final temperature 21 ° C.

Aging: in stainless steel on lees until bottling.

TASTING NOTES

Color: pale pink.

On the nose: small red fruits with floral shades of pink and violet.

On the palate: soft, pleasantly fresh and acidic, with good persistence.

Alcohol content: 13.00% vol.

Tasting temperature: 8/10 degrees.

Cellar life: ready to drink.

Food / wine pairing: it goes well with appetizers, pasta with light sauces and tasty fish dishes.