

## 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:** 13,5% 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.