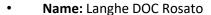
Langhe Rosato

Controlled designation of origin



• **Type**: Rosato

• Soil: calcareous, sandy, with 30% slope

Variety: 100% Nebbiolo

• Yield/hectare: 6000 Kg of grapes

• Training system: Guyot with fruit bearing canes of 8-10 buds

• Harvest time: beginning of September. Harvested by hand into 20

Kg-capacity plastic perforated boxes

• **Vinification method:** soft crushing of the grapes and left to macerate for about 6 hours. Alcoholic fermentation in steel vats under controlled temperature for about 20 days.

Ageing: The wine is kept in stainless steel vats until bottling

• **Color:** soft powder pink

• **Nose:** intense, spicy and subtle with a harmonious finish

• Taste: pleasant freshness and sapidity

• Best with: appetizers, fish, delicate first courses, medium-aged

cheeses

Serve at: 10° - 12° C

• Storage and duration: 3 years with horizontal lay down

Bottle sizes: 0,75 lt.



