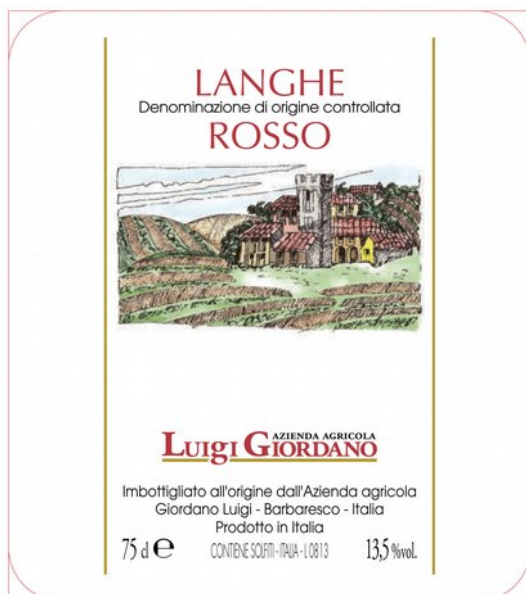


LANGHE ROSSO



- Denomination:** Langhe Doc Rosso
- Origin:** Traditional grape selection during the harvest and blending of fruit from vineyards situated within the Barbaresco zone
- Vinification:** After a soft pressing and crushing of the grapes, the fermentation develops at a controlled temperature and is accompanied by a maceration period of 8-10 days. In this whole period daily pumping are performed.
- Ageing and refining:** After the racking and the initial period of clarification, the wine matures for 3-4 months in oak casks, then is refined in bottles for at least 3 months.
- Organoleptic characteristics:** Ruby is a delicate color with light garnet. The bouquet is full and fruity, with hints of crisp dried flowers, dried plum and red fruit jam. The light spicy notes are just delicately noticed. The wine is full-bodied and elegant, well balanced and drinkable particularly.
- Serving:** Serve in goblets of medium size at the temperature of 15/16 °C
- Match with:** Plates of medium structure, especially the appetizers of meat, long pasta dishes and filled with classic condiments (meat sauce, butter and sage, etc.), although it can be used during the entire meal. It is also great for informal snacks with sandwiches and teasers at any hour of the day.