

Langhe DOC Rosato



Denomination: Langhe DOC Rosato

Variety: 100% Nebbiolo

Location: Langhe

Alcohol: 13% vol.

Total Acidity: 6 g/l

Dry Extract: 23 g/l

Description: Grapes are soft pressed and the juice is then clarified naturally in stainless steel vats for 24 hours until the sediment settles to the bottom. The fermentation is then initiated and it last for approximately one month at 15°C-16°C. When fermentation is done, the wine is racked and continues ageing on the fine lees until spring in order to obtain greater complexity of flavor and aromas.

Winemaking

Vinification: Fermentation at low temperature in stainless steel. Short maceration with skins (24 hours) and it stays 4/5 months in contact with yeasts. Bottled during spring.

Tasting Notes

Colour: Soft pink with cherry rose highlights.

Bouquet: Floral and fruity, the bouquet is mainly composed of rose petals, strawberry and peach.

Taste: Fresh and fuller bodied than most rosés thanks to the Nebbiolo grapes, which also gives it its lightly tannic feature and a pleasantly long finish.

Food Pairing: Ideal with appetizers, it pairs well with fish and shellfish.