

# Langhe Rosato

*Controlled designation of origin*



- **Name:** Langhe DOC Rosato
- **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.

