

Langhe DOC Rosato

Location: Barolo

Trellising: Vertical canopy

Pruning system: traditional Guyot

Exposure: West

Planting with: 1 m X 2.7 m.

Altitude: 300 m

Plant density: 3,700 plants per hectare

Varietal: Nebbiolo

Sub varietal: Lampia

Rootstock clone: K5BB

Year planted: 1991

PRODUCTION PROCESS

This Rosato wine has been produced since the end of the 70's thanks to my father Oreste. This wine is the result of vinification of red grapes, where after one night in contact with the skins about 2% of the juice is taken off to finish its fermentation alone with a temperature of 20 °C / 68 °F. After the alcoholic fermentation is complete we will maintain the wine at a lower temperature because we do not want it to go through malolactic fermentation, helping to maintain the typical grape acidity. Unlike the French Rosé which are similar to a white wine, Italian Rosato are much closer to a red wine: they are in fact more colorful and fuller bodied.

SERVING RECOMMENDATIONS

This wine presents important primary aromas (floral, rose, and peach), it is less dense and less tannic on the palate than the Langhe Nebbiolo. Ready to drink, is great as an aperitif, with fish, or a nice summer menu.

