



Langhe Rosso “Arbesca”

Doc

VINE & VINEYARD

A selection of Albarossa grapes; small parcels with good exposure and a loam soil.

HARVEST & WINE-MAKING

Harvested manually in mid October in small boxes; once removed the grape stalks, grapes ferment at a controlled temperature in stainless steel containers for 15/18 days.

SERVING TEMPERATURE 14°- 16° C

ALCOHOL CONTENT ~ 14,0 / 15,0% vol.

AGEING ~ 10 / 15 years

RIPENING & REFINING

The wine ripens in 225l durmast barrels for 18 months. After being bottled the wine ages for several years in the bottle.

ORGANOLEPTIC FEATURES

Colour: Intense and impenetrable red with violet nuances. Nose: fruity flavours and notes of blackberry jam and black fruits with spicy nuances in the finale. Mouth: strong but smooth, with a good persistence and a slightly tannic finale.

PAIRING

- / Stuffed guinea fowl
- / Lamb
- / Wild boar with apples