



Langhe Rosato “in rosa”

Vineyards: grapes used comes from new vineyards

Grape: Nebbiolo 100%

Age of vineyard: young vineyards

Average density of vines: 5500 vines per hectare

Soil: clay and limestone

Method of cultivation: classical Guyot method with medium-short pruning;

Winemaking: The grapes are harvested not completely ripe and stored in a controlled cold room, approx 0°C ; there is a short time of maceration with the skin for 18 hours; after soft pressing, fermentation took place spontaneously in stainless steel vats with temperature controlled between 14 and 16°C; no malolactic fermentation.

Refinement: After fermentation wine stay for 4-6 months in steel tank before bottling and then refined for 4-6 months in bottle.

Bottles production: 3000 bottles approx