

Langhe rosso doc Arborina



Wine name: Langhe rosso doc

Varietal: Nebbiolo

Area of production: La Morra

Bottles produced: 2.000 / 2.500

Age of the vines: one parcel planted in 1948 by grandpa Giovanni, one planted in 1989

Soil composition: marna with clay and calcareous

Exposition: South, south-east

Grape yield per hectare: 5 tons per hectare

Colour: very intense ruby red with garnet reflections

Vinification: Maceration on the skins for approx. 3/4 days in rotary fermentors with temperature control , ageing in new French barriques for 18 months

Colour: ruby red, with garnet reflections

Taste: fresh, with aromas of little red fruits, raspberry, ribes, equilibrated and persistent

Nose: intense balsamic nose, aromas of little red fruits

Serving suggestion : red meats, soft to medium aged cheese

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