

## Langhe rosso doc La Villa



**Wine name:** Langhe rosso doc

**Varietal:** Barbera 60% e Nebbiolo 40%

**Area of production:** La Morra

**Bottles produced:** 2.500 / 3.000

**Age of the vines:** variuos

**Soil composition:** clay and tufa stone

**Exposition:** south-east

**Grape yield per hectare:** 5 tons per hectare

**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:** very intense ruby red

**Taste:** fresh red fruits, well balanced tannins and with a pleasant acidity due to the barbera

**Nose:** intense aromas of plums and berries

**Serving suggestion:** red meats, soft to medium aged cheese, pasta with rich sauce

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