

Langhe rosso doc Larigi



Wine name: Langhe rosso doc

Varietal: Barbera

Area of production: La Morra

Bottles produced: 2.500 / 3.000

Age of the vines: planted in 1948 by grandpa Giovanni

Soil composition: calcareous

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 dense purple red

Taste: warm, soft, intense, with silky tannins, pleasantly acidity, taste like berries and red cherries

Nose: intense red fruits, very persistent

Serving suggestion : grilled meat, cheese and salami

» [VIEW LABEL](#)