



Langhe Rosso DOC "Grillorosso"

GRAPE VARIETIES

Nebbiolo 40%, Barbera 45%, Cabernet Sauvignon 10%

WINEMAKING

The three varietals are vinified separately. Light destemming of the bunches to preserve the grapes' skin integrity, fermentation and pumping over for 8-12 days, short rest of the mass to properly separate the liquid from the cap (skins), then separation and soft pressing of the skins. From November till late February-beginning of March the wine rest in TC stainless steel tanks. Malolactic fermentation goes on until the wine gets dry, then the wine is moved to another tank to clean out the sedimentation until it becomes limpid. Subsequently it goes into oak. After the ageing time the mass is rebuilt into TC stainless steel tanks, it undergoes light filtration and then bottling.

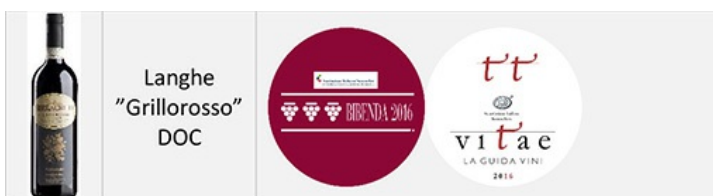
AGEING

2 years in Allier French oak tonneaux (50% new - 50% second passage); good for 10-12 years.

ANALYTIC DATA

Alcohol content: 14 % vol.

AWARDS 2016



AWARDS 2017

