

PRODUTTORI DI GOVONE



**LANGHE D.O.C.
ROSATO**

DATA SHEET:

AVAILABLE YEAR:

TO BE SPECIFIED

GRAPES:

DOLCETTO 100%

GRADATION:

12,5% Vol.

VINEYARD FEATURES:

PRODUCTION AREA:

DIANO D'ALBA

ALTITUDE:

200 / 300 MT ABOVE SEA LEVEL

CULTIVATION TECHNIQUE:

GUJOT PRUNING

DENSITY:

4.800 - 5.500 PLANTS/ HA

GRAPE PER HECTAR:

100 Q.li/Ha

SOIL:

CLAY, CALCAREOUS AND SANDY

WINE PRODUCTION FEATURES:

MACERATION:

VINIFICATION WITHOUT MARCS

AGING:

YOUNG WINE

VINIFICATION:

STEEL

REFINED:

BOTTLE

COLOR:

ROSE WITH RUBY REFLECTIONS

TASTE:

DRY, PLEASANTLY TANNIC

SERVICE TEMPERATURE:

14 °

PAIRING:

HORS D'OEUVRE, LIGHT PASTAS AND LIGHT CHEESES