

# PRODUTTORI DI GOVONE



**LANGHE D.O.C. ROSSO  
"MUNBARÌ"**

## DATA SHEET:

**AVAILABLE YEAR:**

**TO BE SPECIFIED**

**GRAPES:**

**BARBERA 50% NEBBIOLO 50%**

**GRADATION:**

**13,5% Vol.**

## VINEYARD FEATURES:

**PRODUCTION AREA:**

**GOVONE, VEZZA D'ALBA**

**ALTITUDE:**

**200 / 300 MT ABOVE SEA LEVEL**

**CULTIVATION TECHNIQUE:**

**GUJOT PRUNING**

**DENSITY:**

**5.000 PLANTS/ HA**

**GRAPE PER HECTAR:**

**90 - 100 Q.li/Ha**

**SOIL:**

**CALCAREOUS AND SANDY**

## WINE PRODUCTION FEATURES:

**MACERATION:**

**10/12 DAYS**

**AGING:**

**SIX MONTHS IN BIG BARRELS, SIX IN LITTLE BARRELS, SIX, IN BOTTLES**

**VINIFICATION:**

**STEEL**

**REFINED:**

**BARRIQUE**

**COLOR:**

**RUBY GRANATE RED**

**TASTE:**

**DRY, TANNIC, DELICATE, VANILLA TASTE**

**SERVICE TEMPERATURE:**

**18° FOR A GOOD TASTING IT'S BETTER TO OPEN THE BOTTLE AN HOUR BEFORE**

**PAIRING:**

**PASTA AND RED AND WHITE MEAT**