

PRODUTTORI DI GOVONE



**LANGHE D.O.C.
ROSSO**

DATA SHEET:

AVAILABLE YEAR:

TO BE SPECIFIED

GRAPES:

NEBBIOLO 100%

GRADATION:

14% Vol.

VINEYARD FEATURES:

PRODUCTION AREA:

GOVONE, VEZZA D'ALBA, MAGLIANO ALFIERI.

ALTITUDE:

200 / 300 MT ABOVE SEA LEVEL

CULTIVATION TECHNIQUE:

BACK SHOULDER WITH 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 LARGE 22hl BARRELS

COLOR:

RUBY RED TO ORANGE

TASTE:

DRY, DELICATE, TANNIC, WITH HINTS OF VANILLA

SERVICE TEMPERATURE:

18 °

PAIRING:

FIRST WITH MEAT SAUCES, RED AND WHITE MEAT, GAME, CHEESE