

# ROSE' ALTA LANGA

DOCG

Agronomist:	Gianni Malerba Emanuele Fenocchio	Winemaker:	Paolo Giacosa Beppe Caviola
Grapes:	Pinot Nero	Young	○○●○○ Aged
		Quick	Light ○○○●○○ Full bodied
Growing Area:	Trezzo Tinella, Loazzolo, Vesime, Bubbio	Character:	Sweet ○○○●○○ Dry
		No oak	●○○○○○ Oak
Alcohol:	12,5 % by volume	Food suggestions:	Excellent as an aperitif, with fish and shellfish dishes. Perfect with ham!



## Winemaker's Notes:

**Colour:** brilliant rosé with onion skin hues. Delightful sparkling with fine and persistent "perlage".

**Nose:** wide, elegant with hints of strawberry, currant, wild flowers, cotton candy and bread crust.

**Palate:** multifaceted, dry, complex, elegant and fruity, perfect in balance and affinity nose-palate. A long and pleasant aftertaste completes the character of this wine.

**Serving temperature:** 6-8 ° C.

**Cellaring:** 4-6 years.

## Vineyard Information:

Several vineyards, between 300 and 550 meters above sea level, exposures to E, SE, W, NW, limestone and clay soil, with average age of 15-25 years old, Guyot training system. Yield per hectare is 9500kg.

## Winemaking Information:

The grapes are selected on the sorting table and the fermentation process proceed according to "Saignée Method". It means a short maceration of the must and, then, a final fermentation without skins in temperature controlled tanks. The second fermentation is made in bottle, with aging on lees for at least 30 months.

**Difference is....** *The short maceration gives to the wine an interesting rosé colour inviting to look at. Very appealing and enjoyable at the first sight the multifaceted and complex taste confirm the first impression: try the Alta Langa Rosé shiver!*