

Langhe Rosso DOC Sciulun



Denomination: Langhe Rosso DOC

Solar exposure: South-West/West

Composition of the soil: very steep, plastic, hardly workable, rich in clay, sand and tuff

Grape variety: Nebbiolo 40% - Barbera 30% - Merlot 30%

Production area: Monforte d'Alba and Barolo

Harvest: manual, with grape selection at the vineyard.

Harvest time: first week of October.

Grapes per hectare: 6.000

Vinification: in red, with skin maceration in stainless steel tanks.

Fermentation time: must and skins are kept in contact for 7-9 days, punched down daily and finally racked.

Fermentation temperature: variables with peaks of 30°C.

Ageing in cellar: the new wine is kept 4 months in steel tanks and undergoes malolactic fermentation; it is decanted several times, and finally aged in barriques for 18 months.

Ageing in bottle: 6 months.

Bottles produced: n. 6.000 of 0,75 L each and 300 magnum of 1,5 L each.

Food pairing: excellent with red meat, even high-fat ones.

Serving temperature: 16° - 18°

Alcohol content: range from 13,50 to 14,50% Alc/Vol depending on the vintage.

Deep red in colour with brilliant cardinal tones. Medium-full body and long lingering finish.