



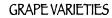


MARIANOT LANGHE GARBLET 2010 MARIANOT LANGHE GARBLET 2016



# LANGHE ROSSO "Garbalet"

DOC



60% Nebbiolo

ALCOHOL BY VOLUME

30% Barbera, 10% Dolcetto

13,5%

## VINEYARDS & TERROIR

Region Piemonte - Langhe

Climate Mild with good thermal excursion

Altitude 250-350 meters a.s.l. - hilly

Soil Deep bluish grey calcareous marls



#### **APPEARANCE**

Bright ruby red color, fairly transparent, tending towards garnet with ageing.

## **OLFACTORY**

Great elegance and finesse, floral aromas of violet and smell red fruits and delicately spicy nuances.

### **GUSTATORY**

Well balanced and full-bodied, with velvety tannins and nice freshness. Aftertaste is long and lingering.

## **FOOD PAIRINGS**

Excellent with roasts meat - game.

### AGRONOMIC - VINEYARD

Low impact practice, with low yield.

Grapes are handpicked in specific selected fields and immediately gently processed.

### WINEMAKING - CELLAR

Long submerged-cap maceration for 4 to 6 weeks (according to the vintage) in stainless steel vats. Maturation in stainless tanks for 6 months then refines in large Slavonian oak casks.

## REFINEMENT

Stainless steel vats - 6 months
Slavonian oak casks (30 HL) - 6 months min.