



LANGHE ROSSO "Garbalet"

DOC



GRAPE VARIETIES

60% Nebbiolo
30% Barbera, 10% Dolcetto

ALCOHOL BY VOLUME

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.