

LANGHE DOC ROSATO

2021

Variety	Nebbiolo
Region of production	The area of production involves a big vineyard of Nebbiolo with 770-990 ft a.s.l. of altitude and exposure from East to South-East
Soil	Calcareous-clay marl with presence of sand and silt
Plants per hectare	4.500/5.000 plants/ha
Yield per hectare	Max 10.000 Kg/Ha
Cultivation	Organic with Guyot pruning

Fermentation and maturation	Combining modern winemaking techniques to regional traditions, this wine is obtained from the vinification of Nebbiolo grapes, through a soft fermentation at low temperature (12° C)
Ageing	Minimum of 2 months in steel or cement tanks before being bottled
Alcohol by volume	12.5 %
Acidity	5,5 parts per thousands

Tasting Notes	COLOUR: Powder pink BOUQUET: Elegant, with hints of pomegranate and poppy TASTE: Fresh and smooth with mineral notes
----------------------	--



DOGLIANI
IL GENERALE
1856

BUSSIA SOPRANA - MONFORTE D'ALBA