

Langhe Rosso Montegrilli DOC

To my grandfather Eugenio His Vineyard

Harvest period: end of September, start of October

Vinification: in stainless steel, temperature-controlled, automatic pump-over

Ageing: 12 months in second passage Allier barriques

Ageing over lees: 60 days

Bottle ageing: 6 months

Sensory profile

Deep ruby red in colour with a slight orange edge. Harmonious, well-balanced aroma, a pleasant synthesis of floral, fruity and soft spicy scents, with a finish of rose, violet and vanilla.

Fresh, lively bouquet, with harmonious acids, tannins and alcohol.

Soft, elegant and full-bodied with a very long aftertaste.

Redolent of freshly macerated red berries, raspberry and redcurrant.

Goes well with robust roasts and hard mature cheese.

Serving temperature: 18°C.

Notes

The wine reveals the winery's devotion to its terroir.

This Piedmontese DOC, established in 1995, allows producers to blend two or more of the authorised grape varieties.

This blend, the fruit of a classical, traditional philosophy, is produced with 50% nebbiolo and 50% barbera grapes carefully chosen during the harvest at the winery's finest vineyards.

Aged in casks for 15 months, a character-packed wine that can be best appreciated after the right amount of subsequent bottle ageing.

