



"ROSY" **LANGHE D.O.C.**

GRAPE VARIETY:

Nebbiolo and Syrah in small part.

VINEYARDS:

Our Family has a great passion for full bodied Rosè wines, with great structure and longevity. For this reason, we decided to produce a Rosè from the Langhe area with a selection of Nebbiolo and Syrah grapes, sourced from our Family owned vineyards in the village of Treiso.

VINIFICATON:

The grapes are early harvested and picked in small baskets. After a very gentle pressing, the fermentation takes place half in stainless steel and half in French oak barriques. Maceration on the skin for a very short period.

AGEING:

In French oak barriques for almost 1 month with extensive lees contact.

NOTES:

We named it "Rosy" to dedicate it to the Founder's granddaughter.

Savory, fresh, spicy, great structure, amber-colored.

Produced in very small quantities.

