

GiÀ

LANGHE ROSSO DOC

A Langhe Rosso obtained from Barbera, Dolcetto, and Nebbiolo grapes, with an immediate drinkability, but even softer and more pleasant after a few months in the bottle.

GiÀ Langhe Rosso is ruby-red with violet nuances. It has a vinous, fruity bouquet - very intense and highly appealing. On the palate, it is pleasantly dry, smooth and well balanced, with good stuffing and an unmistakable almondy finish. An excellent match for hot starters, roast vegetables, and meat dishes. Best of all, delivered in a 1-liter bottle.

Già buono, Già Vino: Già Rosso.

GRAPES	Barbera, Dolcetto, and Nebbiolo
LOCATION OF VINEYARDS	Langhe
ORIENTATION	West, Southwest
ALTITUDE	250-300 meters above sea level
SOIL	Marly soil packed with clay and sand
TYPE OF CULTIVATION	Guyot, planting density of 4,000 vines per hectare
VINIFICATION	Harvest takes place in September. Alcoholic fermentation in stainless steel vats for 7-10 days at a temperature of 24-25°C, followed by malolactic fermentation.
AGING	Bottling takes place during the last ten in days of November, following a brief rest in stainless steel tanks.
ABV	13.5%
OENOLOGIST	Giorgio Lavagna



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