



English



LANGHE ROSSO D.O.C.

GRAPES AND VINEYARD NOTES

Variety: nebbiolo 60%, barbera 40%
Training system: guyot pruning system
Year of Planting: 1997
Altitude: 210m ASL
Orientation: South-South/East
Soil: clayey, calcareous with sand
Harvest: October

PRODUCTION AREA

Castagnito

VINIFICATION AND AGEING

Manual harvest. Destemming and crushing with soft pressing. Fermentation on skins with daily must pumping. 24-month min. ageing in large oak barrels and 12-month min. ageing in bottles.

ORGANOLEPTIC CHARACTERISTICS

Colour: garnet-red.
Flavours: flowery bouquet and red forest fruit. Violet, humus and spicy notes.
Taste: warm and balanced with tannins to convey softness.
Alcoholic content: 13% Vol.
Total acid content: 5.23 gr./lt.
Residual sugar: <1 gr./lt.
Dry extract: 27.3 gr./lt.

FOOD MATCHING AND SERVICE NOTES

Perfect with first courses, beef with sauces, mature cheese.
To pour in large glasses.

Filari di Luna sas di Ugo Repetto e C.

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