

# CASCINA DELLE ROSE

## LANGHE NEBBIOLO

Piedmont , Italy



**Millésime** 2017

**Appellation** Langhe Nebbiolo DOC

**Lieu, Lieux-Dits** Rio Sordo valley

**Sols** Blue marl Limestone Fossils

**Altitude Des Vignes** 290 meters above sea level

**Orientation** South South-West

**Cépages** 100% Nebbiolo

**Viticulture** Certification Organic in process

**Palissage** Guyot simple

**Pi/Hect** 4 000 pi/ha

**HI/Hect** 80 hl/ha

**Vendanges** Hand harvested

**Vinification** The skins remain in contact with the must during the first fermentation for 18-20 days. Long fermentation by pumping. After the alcoholic fermentation, the malolactic is done in the cellar at a temperature of 20 ° C in steel tank

**Levures** Indigenous

**Élevage** Stainless steal tanks

**Volume D'alcool** 14% alc./vol

**Sulfites** 22 mg/l

**Sucre Résiduel** < 1 g/l

**Acidité Totale** 5.20 g/l

**Color** Garnet

**Degustation** Dense texture. Tannins straight, fine, silky and austere at the same time. Great elegance and persistence

**Temperature Of Service** 18°C