



SISTEMA DI QUALITÀ NAZIONALE
PRODUZIONE INTEGRATA

LANGHE ROSATO D.O.C.

Technical Specifications

- **Grape Varieties:** Predominantly Nebbiolo and Dolcetto.
- **Sustainability:** Sustainable cultivation following the SQNPI (National Quality System for Integrated Production) protocol.
- **Vineyard Location:** Scaretta, Municipality of Castellinaldo.
- **Vinification:** Cold maceration on the skins for 24 hours following crushing, followed by gentle pressing. Must fermentation at 18°C in stainless steel tanks.
- **Aging:** 4-5 months in stainless steel.
- **Alcohol Content:** 12.5% Vol.

Sensory Profile

- **Appearance:** Pale pink with the orange-tinged rim ("unghia") typical of Nebbiolo.
- **Bouquet:** Fresh, with distinct hints of white flowers and fruit.
- **Palate:** Characterized by crisp acidity and extreme drinkability. Combined with the elegance and finesse of Nebbiolo, it is a "lively" and easy-drinking wine, perfect for refreshing moments.

Service & Pairing

- **Serving Temperature:** 10-12°C.
- **Food Pairings:** A perfect aperitif or appetizer wine. Ideal with fresh and raw fish, vegetables, stretched-curd cheeses (like mozzarella), light pasta dishes, and white meats.
- **Longevity:** 2-3 years.

