

LANGHE ROSSO DOC NA MIRA



GRAPES: Nebbiolo, Barbera and Cabernet Franc

VINE AGE: 13 years

ALTITUDE: 830 f.a.s.l.

EXPOSURE: East - West

SOIL: Clay and calcareous



WINEMAKING

Traditional, separate fermentation for all variety and is made in steel tank with automatic system replacements for bring more color and smell. The assembly is done at the end of the alcoholic fermentation.



REFINEMENT

The aging is made in casks of 10 Hl for 12 months.



TASTING NOTES

Intense ruby red.

Fresh and rich in fruit at the nose.

Dry body, pleasant on the palate, persistent and harmonic.