



## Langhe DOC Rosato (Birbetta)

Area: Low Langa hills

Nebbiolo grapes are ammostated for 24 hours ca. And then the liquid is divided from the peel. Through this operation it is obtained a light must, which after the clarifying process it's fermented at low temperatures with selected yeasts.

The fermentation lasts 25-30 days, preserving a wide range of scents coming from Nebbiolo grapes.

The wine has a pretty light rosè colour with auburn reflections. The scent is very characteristic and enveloping, it reminds of strawberry, blackcurrent and pear. The soft and velvety flavour is due to the little sugar residue and partly to the alcoholic structure of this vineyard. The acidulous hint is never intrusive.

For the whole year it matches appetizers, tarts and fish; during summer, fresh-served, perfectly goes together with grilled meat and fried fishes.

To be served at 10-12°C in a large goblet.