



Langhe Doc Rosso “Ludovica”

The structure of a great wine, the patience of waiting 18 months before stepping in, these are fundamental skills to let the consumer discover the whole bounty of this wine.

Together with this wine it's possible to hazard a cuvè. The Ludovica represents the expression of a careful vinification of many grapes coming from our “Mother Langa”'s hills. These grapes are being grown by tested agricultural businesses, which have worked together with us for years.

This DOC allows us to put together grapes and wines to unleash the winemaker's creativity. The first year 2011 corresponds to our daughter Ludovica's year of birth, and to the first in-cellar vinification of Cabernet-Sauvignon.

The Cabernet takes part in this assemblage together with other wines like Barbera and Nebbiolo. Every year can be different in percentages, but always with the aim of amaze.

Vinification is made with pure grapes and, depending on the year, they are assembled before or after the malolactic fermentation. The wines are then partly matured in 500 to 2000 liters french oak barrels, in order not to have too much wood predominance.

So it is born an important wine, elegant, but with a Piedmontese Soul. Indigenous grapes' power and character are partly tempered by Langa Cabernet's velvety tannins, given after a months-long contact with the wood, scent and flavour will amaze you. The colour goes from a full Ruby Red to an impenetrable dark red, depending on the year.

A wine that, starting from the name “Ludovica”, carries in together family's love and passion, the work and genuine traditions of our Langa land.