



Technical profile

Denomination:	Langhe DOC Rosso
Variety:	Nebbiolo 65%, Barbera 35%
Origin:	Roddino (Località Mucci)
Vineyards (year of planting):	Nebbiolo: Bricco, Tavilli (2007) Barbera: Trivé (2000), Barata (2002) Manno (2007)
Pruning method:	Guyot
Soil type:	calcareous, sandy and clayey
Harvest period:	Barbera 22.09.12 - 15.10.12 Nebbiolo 24.09.12 - 03.10.12
Yield:	600 g per square meter
Mashing:	gentle crushing and destemming
Maceration:	10 days on the skins with pumping over and délestage
Malolactic fermentation:	in stainless steel vats
Ageing:	15 month in French oak barriques, new and oee-used
Total acid content:	5,69g/l
Reducing sugars:	1,6 g/l
Dry extract:	26,8 g/l
Alcohol content:	14,76% vol
Bottling:	25.09.2014