



Technical profile

Denomination:	Langhe DOC Rosso
Variety:	Albarossa 100%
Origin:	Roddino (Località Mucci)
Vineyard (year of planting):	Tavilli (2007/2010)
Pruning method:	Guyot
Soil type:	calcareous, sandy and clayey
Narvest period:	29.09.2012
Yield:	630 g/qm
Mashing:	gentle crushing and destemming
Maceration:	10 days on the skins with pumping over and delestage (once or twice)
Malolactic fermentation:	in stainless steel vats
Ageing:	19 month in French oak barrique
Total acid content:	6.67 g/l
Reducing sugars:	2.7 g/l
Dry extract:	28.3 g/l
Alcohol content:	15.06% vol
Bottling:	25.09.2014
Bottles produced:	339 bottles à 0.75 l