



## Technical profile

Denomination:	Langhe DOC Rosso
Variety:	Nebbiolo 63%, Barbera 27%, Albarossa 10%
Origin:	Roddino (Località Mucci)
Vineyards (year of planting):	Nebbiolo: Bricco, Tavilli (2007) Barbera: Trivé (2000), Barata (2002) Manno (2007)
Pruning:	Guyot
Soil:	calcareous, sandy and clayey
Harvest:	Barbera in the period from 13.10.10 to 16.10.10 Nebbiolo in the period from 09.10.10 to 20.10.10 Albarossa 09.10.10
Yield:	700 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, 75% of them new
Total acidity:	7,05 g/l
Residual sugar:	1,7 g/l
Dry extract:	27,7 g/l
Alcohol:	15,51% vol
Bottling:	04.09.2012
Bottles produced:	1168 bottles 0,75 l, 40 Magnum 1,5 l