

LANGHE ROSSO 'L ME VIN



It is an old tradition blending Nebbiolo and Barbera
It is like an excellent marriage where one partner compliments the other and brings out the best in them.
The elegant bouquet and the tannins of Nebbiolo, the soft fruit like cherry, plum of Barbera create a fruity, elegant and classy partnership.

L ME VIN it means *my wine*

Grape varieties: NEBBIOLO - BARBERA

Vineyard location: medium-high hillside (200-300 m asl) with south, south-ouest exposure. Sandy soil composition
District of Canale village

Vinification

The grapes harvest is made by hand in the first/second ten days of October.

The fermentation is traditional, carried out for an average of 8-12 days in stainless steel vats at controlled temperature with floating cap and frequent pumping over of the must to optimize the extraction of the polyphenolic substances

Ageing

At least 2 years in large oak barrels from Slavonia followed by a fining in inox tanks before bottled.

Tasting Notes:

Red colour with garnet and purple reflections
Pleasant bouquet that recall ripe fruit, prunes jam.
Elegant structure, well balanced in acidity and soft tannins
Long finish with a marked fruity aftertaste

Food pairing:

It is pleasant throughout the meal. Perfect with flavourful starters red meats, medium-age cheese.

Bottle size

Lt. 0,75

Serving Temperature: 18°-20° C



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