

LANGHE "DOSSI ROSSI" D.O.C.

Varieties

40% Cabernet Sauvignon, 40% Merlot, 20% Nebbiolo.

Exposure

Southerly at 450 meters above sea level - location San Martino, Monforte (Cabernet Sauvignon) Westerly at 400 meters a.s.l. - location Val di Sacco, Monforte (Merlot) Southeasterly at 280 meters a.s.l. - location Bussia, Monforte (Nebbiolo)

Soil

Sandy-calcareous, with 20% clay.

Crop yield

6 tons per hectare, i.e. 2.4 tons per acre

Harvest

Manual, with strict selection of the grapes in the vineyard.

Harvest time

Last ten days of September for Merlot; between October 10th and October 20th for Cabernet Sauvignon and Nebbiolo.

Vinification

With maceration on the skins, by means of horizontal rotary fermenters for 4 days for Merlot; in the case of Cabernet Sauv. and Nebbiolo, vinification is prolonged for a further 3 days

Élevage

Each variety is separately aged in French oak barriques (Allier) for approximately 12 months. Subsequently, the three varieties are blended in 16-hectoliter barrels of French oak, where the wine completes its élevage; this is followed by 1 month in stainless steel previous to bottling.

Bottling

The last ten days of May.

Analytical data

13.5% by vol. alc. cont.
5.60 grams per liter total acidity
3.50 pH; 26 grams per liter net dry extract
80 mg./liter total SO₂

Wine maker: Roberto Gerbino.

