



Langhe DOC Rosso 2018

Tasting Notes

VINE: red indigenous grapes of production area

COLOUR: brilliant ruby that tends to become garnet with age

BOUQUET: persistent and intense with hints of vanilla, sweet spices, licorice and blueberry and blackberry aromas

FLAVOUR: full-bodied and enveloping, its slightly acid flavour does not upset the balance. Dry, warm, persistent and of great structure

SERVING TEMPERATURE: 16° C.

SERVING SUGGESTIONS: a wine that can be served throughout the meal, very good with first course, grilled or baked red meat, and soft, medium-to-very mature cheese

BEST DRUNK: up to five years after vintage year.

VINIFICATION: traditional and aging in wooden barrels.



Chemical Analysis

ALCOHOL VOL. (%): 14 %

SUGAR RATE: 5,6 g/l

TOTAL ACIDITY: 5,6 g/l

TOTAL SO₂: < 100 mg/l

Az. Agr. Demarie Giovanni
di Demarie Aldo

Via Castellinaldo 16, 12040 Veza d'Alba
Tel./Fax +39 0173 65454
Email: demarie@demarie.com
P.IVA IT 02787030044