



Langhe DOC Rosso 2021

Tasting Notes

VINE: red grapes of the territory

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 %

CONTAINS SULPHITES

PRODUCT IN ITALY

Az. Agr. Demarie Giovanni
di Demarie Aldo

Via Castellinaldo 16, 12040 Veza d'Alba