



# Langhe DOC Rosso 2022

## 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 courses, 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.



## Reviews

India Wine Awards 2024 — **Best in Show Wine**

## Chemical Analysis

**ALCOHOL VOL. (%):** 13.50 %

**CONTAINS SULPHITES**

**PRODUCT IN ITALY**

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