



## La Rosa del Pozzo LANGHE ROSATO

### *FIRST VINTAGE: 2014*

*This rosé is exclusively made from Barbera grapes, and that's its main characteristic. Vinification involves a gentle pressing of the Barbera grapes without maceration, resulting in a light-colored rosé in the bottle. It recalls the aromas of Barbera both on the nose and palate: fruity aromas and a slight acidity in the mouth that calls for a second glass.*

**GRAPE VARIETAL:** Barbera 100%

**PRODUCTION AREA:** Castellinaldo d'Alba – Roero

**SOIL:** sandy (70%) with low percentages of silt (25%) and clay (5%)

**EXPOSURE/ ALTITUDE:** south- east / 300 m

**GROWING/PRUNING:** vertical trellis / Guyot

**DENSITY:** 5,000 vines per hectare

**YIELD PER HECTARE:** 60 hl

**HARVEST:** manually, end of September

**VINIFICATION:** soft pressing; fermentation in controlled temperature stainless steel; maximum regime 17° C; protection from oxygen

**AGEING:** 6 months in stainless steel; periodic batonnages and 3 months in the bottle

**BOTTLES PER YEAR:** 3,000

**SERVE WITH:** aperitives, antipasti, vegetables, seafood dishes, fresh cheeses

**SIZE:** 0,75 L



*Famiglia Flavio Marchisio*