



# Langhe

doc

## Nebbiolo

*Ester Canale Rosso*

### Location

Langhe DOC winegrowing area

### Grape variety

Nebbiolo

### Vineyard

Southern exposure, altitude 345-360 m a.s.l., replanting 2011

### Vinification

The grapes are harvested by hand in October. After destemming and soft crushing, the juice is fermented in contact with the skins in a concrete tank for about 25 days, with daily pump-overs and one délestage at half way point.

### Aging

About 12 months, depending on the vintage in 25 hl Fontainbleau Forest oak barrel.

### Perfumes

Intense and penetrating bouquet; rose canine, blackberry and wild strawberry, peach, sweet spices.

### Taste

Soft entrance, classy, vigorous taste of fresh fruit, gentle tannins, final salty hints.

### Pairing

Stewed stock-fish, stuffed guinea fowl, escargots with spicy sauce (Serving temperature: 16-17 °C).



GIOVANNI ROSSO