



LANGHE DOC

Trestelle

The Langhe DOC Trestelle is the blend of Nebbiolo, Dolcetto and Barbera grapes. It is a fruity red wine with good structure and elegance.

VINEYARD

Position: Barbaresco and Treiso municipalities;

Grape varietal: Nebbiolo, Dolcetto and Barbera;

Altitude: 250-300 m above the sea level;

Exposure: south, east;

Geological origin¹: Lequio formation - alternation of sandstones (more and less cemented), sands, compact marls- and S.Agata fossil marls - grey-blue marls (more and less sandy) with local sandy-conglomerated intercalations;

Soil²: fine and calcareous Typic Ustorthent, coming from the hillsides;

Planting density: 4,000-4,500 vine stocks/ha;

Growing method: trellis;

Pruning method: Guyot;

Grape yield: 8,000 Kg/ha;

Wine yield: 5,600 l/ha.

VINIFICATION

The Nebbiolo, Dolcetto and Barbera grapes are vinified separately. Once in the winery, grapes are destemmed and crushed. Then, they are put in stainless steel thermo-conditioned tanks where the alcoholic fermentation takes place.

Dolcetto grapes, the alcoholic fermentation lasts from 4 to 6 days at a temperature of 26-28 °C.

Nebbiolo grapes, the alcoholic fermentation lasts from 6 to 8 days at a temperature of 27-29 °C.

After racking and pouring, the wines (always separate) remain in contact with their lees (temperature of 20-22 °C) for at least two months while they complete the malo-lactic fermentation.

Then, taking advantage of the wintriness, the wine is left to rest from 3 to 4 months at low temperature in order to facilitate the deposit of the turbidity and the clarification.

Afterwards, the wines (always separately) are moved in oak barrels (2,500 - 3,000 l) to be aged for two to three months.

Then, they are blended together according with their features. On average, the Langhe Rosso DOC Trestelle is made up of 33% of Nebbiolo, 33% of Barbera and 33% of Dolcetto.

Eventually, after bottling and few months of storage in our cellar, the Langhe Rosso DOC Trestelle is ready to be marketed.

ORGANOLEPTIC PROFILE

Colour: rather intense and brilliant purple red;

Bouquet: wide and fruity with floral and spiced hints;

Taste: full, good structure with soft tannins. Pleasant and warm persistence.

FOOD PAIRINGS

Perfect to be enjoyed all over the meal.

Serving temperature: 18 °C

¹ A.V.V. Carta geologica d'Italia 1:100.000;

² I.P.L.A., 2007. Carta dei Suoli del Piemonte 1:250.000

