

LANGHE DOC ROSATO

Sigiuja

The Langhe DOC Rosato Sigiuja is a fresh and fruity rosé wine, made up of Nebbiolo grapes.

VINEYARD

Grape varietal: Nebbiolo;

Altitude: 250-330 m above the sea level;

Exposure: south-west;

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;

Growing method: trellis;

Pruning method: Guyot;

Grape yield: 9,000 Kg/ha;

Wine yield: 6,300 L/ha.

VINIFICATION

The rosé wine Sigiuja is produced carrying on the white wine vinification on the Nebbiolo grapes.

The Nebbiolo grapes have to be harvested between the end of September and the beginning of October.

Once in the winery, grapes are destemmed, crushed and chilled (temperature of 10-13 °C).

Then, they are put in the pneumatic press to divide the skins from the must (soft crush). The must is then left to rest about two days in stainless steel thermo-conditioned tanks (13°C) to separate the turbidity.

The clear must goes through the alcoholic fermentation at a temperature of 15-18 °C, which lasts about ten days.

Once it finishes, the wine is poured and then left in contact with its lees.

Eventually, usually towards the Spring following the harvest, the Langhe DOC Rosato Sigiuja is then bottled and ready to be marketed.

ORGANOLEPTIC PROFILE

Colour: between soft pink and light cherry red with orange reflexes;

Bouquet: rather intense, with floral and fruity hints;

Taste: fresh and outstandingly persistent.

FOOD PAIRINGS

Perfect to be enjoyed during aperitifs, starters, pasta dishes, light meat and fish dishes.

Serving temperature: 14 °C



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

² IPLA, 2007. Carta dei Suoli del Piemonte 1:250.000

