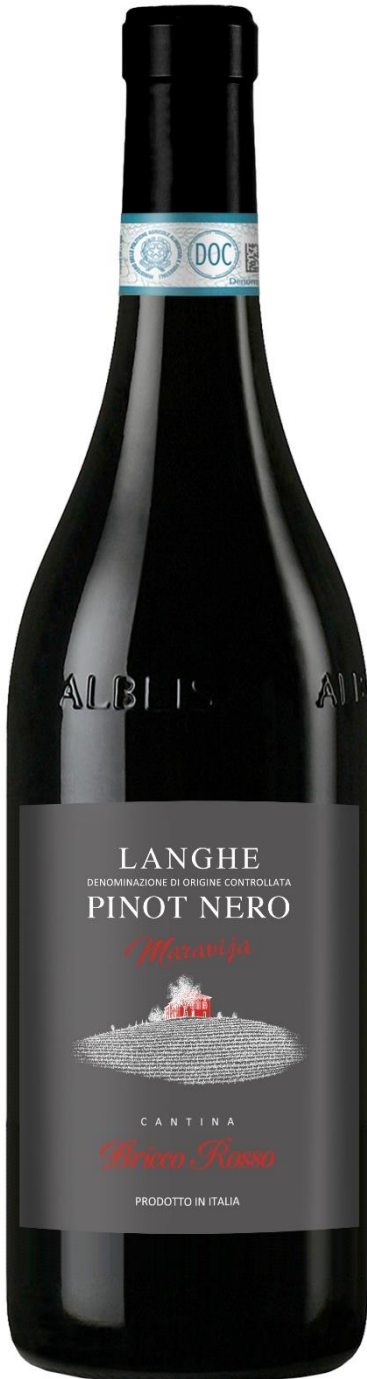


# LANGHE PINOT NERO

Denominazione di Origine Controllata

*Maravija*



**Origine** Italy – South Piedmont area Langhe)

**Type** Dry

**Grape Varieties** 100% Pinot Nero

**Type of Soil** Clayey – Calcareous

## Vinification

Soft pressing with crusher-destemmer. Controlled temperature during the fermentation. After the tumultuous fermentation, the product continues its evolution with a light one until the sugar's consumption

## Ageing

This wine does not require particular ageing. It can be pleasantly drunk a few months after the harvest (generally from 6/8 months), maintaining all the freshness of the aromas and tastes, with an harmonious body.

**Date of Bottling** After 6 months of ageing

## Tasting Notes

**Colour** Ruby brilliant red  
**Aroma** The scent is intense, with hints of small red fruits.  
**Palate** Harmonic, slightly tannic pleasant aftertaste

## Characteristics

**Serving Tips** Serve at 18-20° C.  
Excellent with meat-based dishes, roastbeef, pasta with meat sauce and cheeses.

**Storage** Store in a cool and dry place.



[www.briccorosso.it](http://www.briccorosso.it)

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