



MARRONE



LANGHE ROSATO DOLCEVITA 2023

GRAPE VARIETY: blend of Barbera and Nebbiolo

VINEYARDS LOCATION: Vineyards in Madonna di Como, Alba

VINEYARDS CHARACTERISTICS: South East, altitude 350-400 m a.s.l. These hills, of recent geological formation, have on the surface a large mainly calcareous soil, with a high presence of quartz sand and very fine lime, alternating with compact layers of gray sandstone.

AVERAGE PLANTING YEAR: 2013, traditional Guyot.

HARVEST: Manual, the first week of September

VINIFICATION AND AGEING: Selection in the vineyards to collect the bunches only when they have reached the right ripening point, in a couple of weeks. Immediately after harvest, the grapes are taken to cold storage rooms till 6° C, which is essential for preserving the best aromas during pressing. Cold maceration in contact with the skins for 16-18 hours. Fermentation in steel at 15-17° C.

WINE MAKER: Valentina Marrone

ALCOHOL CONTENT: 14,48% vol

ACIDITY: 5,98 g/l

EXTRACT: 21,7 g/l

TOTAL PRODUCTION: 11.250 bottles

TASTING NOTES: The color is light and bright, the nose is pleasantly broad, with floral notes of rose petal and orange blossom and a sweet fruitiness that recalls raspberry and wild strawberry. It has an important structure, but is fine, fresh and well-balanced on the palate. It deliciously accompanies countless appetizers, but is also excellent with tasty first courses based on fish and vegetables. Ideal with pizza!