

## Langhe Rosato

### Registered Designation of Origin (DOC)

Davide and Simone, firstborn twins of the fourth generation of the Rolfo Family to whom this wine is dedicated, have conceived and carefully curated the wine in the various stages of production: from the vineyard to the bottle.

### Characteristics .....



**Grape variety:** 100% Nebbiolo

**Vineyard:** 1 ha

**Year of planting:** 2016

**Exposure:** West

**Aroma:** The aroma is intense with hints of apple and pineapple



#### Taste

The taste is fresh and lively with fruity notes.



#### Vinification

After a short cryomaceration on the skins for about 8 hours, our rose wine undergoes a soft pressing, before starting the fermentation which will last for about 15 days at a controlled temperature (about 15°C). After 45 days of aging in steel tanks, the wine is bottled and in the middle of December is ready to be sold.



#### Pairing

We can pair this wine with aperitifs, starters and risotti. It is perfect with fired fish.



#### Serving temperature

Served fresh, 8/10°C

