



# Langhe DOC Rosso

## Tasting Notes

VINE: 80% Barbera, 15% Dolcetto, 5% Nebbiolo  
COLOR: brilliant ruby that tends to become garnet with age

BOUQUET: persistent and intense with hints of vanilla, sweet spices, licorice and blueberry and blackberry aromas

FLAVOUR: full-bodied and enveloping, its slightly acid flavour does not upset the balance. Dry, warm, persistent and of great structure

SERVING TEMPERATURE: 16° C.

SERVING SUGGESTION: a wine that can be served throughout the meal, very good with first course, grilled or baked red meat, and soft, medium-to-very mature cheese

BEST DRUNK: up to five years after vintage year.

VINIFICATION: traditional and matured in oak casks.



## Vineyard

PRODUCTION AREA: Comuni del Roero

FARMING: traditional - guyot

KG OF GRAPES PER HECTARE: 100 quintals/hectar

MAX WINE LITERS PER HECTARE: 7.000 liters

## Chemical Analysis

ALCOHOL VOL. (%): 14%

SUGAR RATE: < 4,00 g/l

TOTAL SO<sub>2</sub>: 100 mg/l

TOTAL ACIDITY: 5,86 g/l



**CONSORZIO  
TUTELA  
ROERO**

Az. Agr. Demarie Giovanni  
di Demarie Aldo



CAMPAGNA FINANZIATA AI SENSI DEL REGOLAMENTO CE N. 1308/13  
CAMPAIGN FINANCED ACCORDING TO (EC) REGULATION NO. 1308/13

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