



## ADESSO • LANGHE DOC ROSSO



The designation D.O.C. for Langhe Rosso (and also Langhe Bianco) provides that the wine producer can propose a wine made from the assembly of a variety of grapes. In fact, “Adesso” Langhe Rosso is the “son of the marriage” between **Cabernet, Barbera and Nebbiolo**. He can arouse curiosity in the senses of the taster for his elegant and balanced result obtained in the land of Roero.

The ripened grapes are vinified separately because of their different periods of ripening. After the fermentation, the refinement continues in barriques for about 24 months, then the two wines are assembled and bottled.

“Adesso” Langhe Rosso has at sight a ruby red colour with great density and consistency, while the nose is complex, fruity, slightly herbaceous. In the mouth has strength and elegance, it shows good structure and velvety softness as well as an interesting harmony from the point of view of tannin acidity.

**Vine:** Cabernet Sauvignon, Barbera, Nebbiolo

**Soil:** calcareous

**Altitude:** 300 m above sea level

**Exposure:** south

**System of vine growth:** Guyot

**Nr. of vinestocks per hectare:** 4000

**Return in wine per hectare:** 70hl

**Vintage:** first half of October

**Vinification:** traditional with maceration

**Refinement in wood:** 24 months

**Refinement in bottle:** 12 months

**Alcoholic content:** 13,5-14%

**Sugar:** 2 g/l

**Extract:** 31 g/l

**pH:** 3,50-3,60

**Acidity:** 5,40-5,60 g/l

**Combinings:** Adesso Rosso has generally a preference for first courses with meat sauce, plates based on mushrooms, medium mature cheese and second courses based on poultry, rabbits and game dishes.