

Langhe Rosso d.o.c. "Baccanera"

Grape Variety

Predominantly Barbera and Merlot, along with other authorized Piedmontese grape varieties from the Langhe

Exposure

Sud-Est

Altitude (a.s.l.)

300 m

Soil

Marn-Calcareus

Training system

Guyot.

Plant density

4,000 plants

Cropping level per hectare

70 ql grapes

Harvest

Late September / Early October

Alcohol by volume

14.0% Vol (based on the vintage)

Serving temperature

16°-18°

Additional information

Contains sulphites

From

Made in Italy



This wine is a blend of 4 kind of grapes coming from their own vineyards. After the harvest made strictly by hand as is tradition only the best grapes, from each vineyard, are selected according to the vintage of the 4 vineyards. Thanks to long aging in barrique and this unique blend of grape make this Baccanera a unique wine with highest quality and longevity. the special bottle, very heavy, recalls the bottles of the past and enhances its qualities and its organoleptic characteristics.

Processing

After the harvest it comes the destalking, soft pressing, follows a fermentation in contact with the skin each wine separately. After the malolactic fermentation, the wine are assembled and matures in French Barrique for 18 months before bottling. The refining, up to the bottle, nothing is neglected; everything is done respecting the tradition but with the most modern methodologies and tools.

Tasting notes

Intense and thick ruby red color, wild fruit and red plum perfumes with hay undertones and spicy traces. It is fresh, sapid and full-bodied to the taste, with a pleasant tannic streak and a good texture which gives a long final.

Reccomended pairing

It should be served with heavy first courses, red meats, even rare, game, semi-seasoned cheeses.