



## *Langhe Rosso Turrion*

**Grapes:** Nebbiolo 50% -Barbera 40% Albarossa 10%

**Vineyards:** vineyards are located in the village of La Morra; WEST exposure with medium slope

**Age of vineyard:** approx 35 years

**Average density of vines:** 5500 vines per hectare

**Method of cultivation:** classical Guyot method with medium-short pruning; Green harvest in two different times with reduction of grapes with a final production per hectare 5500 kg approx.

**Winemaking:** grapes are harvested very ripe with a meticulous selection; fermentation took place spontaneously in stainless steel vats with temperature controlled at 30°C with 10/12 days of maceration ; malolactic fermentation took place spontaneously in stainless steel vats.

The different varieties (Nebbiolo, Barbera and Albarossa) are vinificated separated.

**Refinement:** After malolactic fermentation the different wines are mixed together and this blend aged 24 months in barrels,10%new oak; after this period the wine is bottled and refined for 12/18 months.

**Bottles production:** 3000 bottles approx