GIOVANNI ROSSO

NEBBIOLO LANGHE DOC

WINE DESCRIPTION
The grape's name *Nebbiolo* is a clear reference to the fog ("nebbia" in Italian) which is always present in Piedmont during the harvest in mid-October, or even later. This grape is very delicate and requires special conditions for its cultivation: the hills must be exposed to South or Southern-west, and the soil must be rich in limestone sediments. These unique characteristics have limited the cultivation of Nebbiolo almost exclusively in Piedmont, especially in the Langhe area, with the exception of Valtellina (where it is known as Chiavennasca) and Valle d'Aosta.

TASTING NOTES
Ruby red color. The nose is very elegant, with typical flowery notes of violet and roses, together with fresh fruity aromas of cherry and raspberry.
On the palate it is dry and well-balanced, with a nice structure, smooth tannins and a good freshness.

FOOD PAIRING
Ideal with appetizers, charcuterie, cheese, hot and cold pasta, meat dishes. A very food friendly wine; it can be wonderfully enjoyed in different occasions, from a simple picnic to important meals as well.

VINEYARD & PRODUCTION INFO
Vineyard name:	Serralunga d'Alba, Roddino Valle Mondo and other vineyards within the Langhe DOC appellation
Soil composition:	Calcareous
Training method:	Guyot
Elevation:	375 m a.s.l.
Vines/hectare:	5,000/hectare
Exposure:	South
Age:	10 - 35 years
Harvest time:	Mid October
First vintage:	1999
Production:	50,000 bottles

WINEMAKING & AGING
Varietal composition:	100% Nebbiolo
Fermentation container:	Cement vats (12-15 days at 24-31°C)
Maceration technique:	On the skins for 15 days with frequent pumping-over
Type of aging container:	Big French oak barrels of 50 Hl
Length of aging:	6-8 months
Length of bottle aging:	2 months

PRODUCER PROFILE

Estate owned by:
Rosso Family
Winemaker: Davide Rosso
Total acreage of vine: 30 ha
Winery Production: 300,000 btls
Region: PIEMONTE

ANALYTICAL DATA
Alcohol:	13.5 %
Res. sugar:	1.3 g/L
Acidity:	5.6 g/L
Dry extract:	27.4 g/L

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**Organic grapes
(not certified)**