

LANGHE DOC ROSATO 2024

PODERE
RUGGERI
CORSINI

TYPE: DRY ROSE' WINE

AREA: LANGHE - MONFORTE D'ALBA (CN)

VARIETY: 100% NEBBIOLO

Wine obtained from our estate *Nebbiolo* grapes.

Alcohol: 12.55 % by vol.

Total acidity: 6.11 grams per liter

Net dry extract: 20.1 grams per liter

Total sulphurs dioxide: 79 mg/L

CHARACTERISTICS OF THE VINEYARD

SITE: Monforte d'Alba

SURFACE: 0.7 hectares

ALTITUDE: about 420 meter

EXPOSURE: East

SOIL: Elveziano - sandy loam

CANOPY SYSTEM: Guyot VSP

DENSITY: 4500 plants/hectare

AGE OF THE VINEYARD: 22 years

HAND PICKED

2024 PRODUCTION:

6.223 bottles 0.75 L

182 bottles 1.5 L

ENOLOGY

Vinification begins after a manual harvest in crates, with immediate crushing. After the cold maceration (6-8°) and racking occurs, cold clarification then takes place followed by temperature-controlled fermentation and decanting at 13/14 degrees. After four months of standing in stainless-steel vats, the wine is then bottled in February 2025.

TASTING NOTE

Intense and persistent bouquet with fruity and mineral scents. A dry, fresh wine with pleasant acidity.

FOOD PAIRINGS

Langhe DOC Rosato is typically a summer wine that can be aged for two years. It is best served at a temperature between eight and ten degrees. While ideal as an aperitif, it can also be paired with shellfish, starters, first courses and fish-based dishes.