

# LANGHE DOC ROSATO "Rosin" 2025

PODERE  
RUGGERI  
CORSINI

TYPE: DRY ROSE' WINE  
AREA: LANGHE - MONFORTE D'ALBA (CN)  
VARIETY: 100% NEBBIOLO  
Wine obtained from our estate *Nebbiolo* grapes.

Alcohol: 13.37 % by vol.  
Total acidity: 5.66 grams per liter  
Net dry extract: 19.5 grams per liter  
Total sulphurs dioxide: 47 mg/L

## CHARACTERISTICS OF THE VINEYARD

SITE: Monforte d'Alba  
SURFACE: 1.3 hectares  
ALTITUDE: about 480 meter  
EXPOSURE: north west - west  
SOIL: Tortoniano - sandy loam  
CANOPY SYSTEM: Guyot VSP  
DENSITY: 4500 plants/hectare  
AGE OF THE VINEYARD: 10 years  
HAND PICKED

2025 PRODUCTION:  
8.195 bottles 0.75 L



SISTEMA DI QUALITÀ NAZIONALE  
PRODUZIONE INTEGRATA

## 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 2026.

## 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.

