



GABRIELE SCAGLIONE
ESPERIENZE DI VIGNA



Tutto dipende da dove Vuoi Andare LANGHE D.O.C. ROSSO

Made by assembling two major grapes of the area: Nebbiolo and Barbera

Harvest (hand-picked): October

Vineyard area: CASTAGNITO

Soil: clay-limestone of marine origin gray-whitish. Land and climate are the basis for the production of great red wines with long aging determine their character that makes them unique.

Plant density: 4445 Vines / Ha

Average age of vines: 30 years

Yield per plant: 2 Kg

Exposure: south-west

Variety: NEBBIOLO and BARBERA

Pressing grapes: grapes are crushed - mechanical

Fermentation: red vinification with temperature control. Recycled from the bottom to the top at least twice a day .

Yeasts: selected yeasts autochthonous

Maceration: 5 - 6 days

Ageing: 24 months in oak barrels HL. 75th

Colour: intense ruby red with slight garnet

Bouquet: balanced, intense, delicately ethereal, with hints of ripe fruit, slightly spicy

Taste: rich, well-balanced, soft and persistent

Serve with pasta, mushrooms, dishes of white and red meats, aged cheeses

It should be served at a temperature: 16-20 ° C.