




Ressia

LANGHE DOC "RESIOT"




 **Appellation** Langhe Rosso DOC


 **Variety** Nebbiolo, Barbera, Merlot


 **Vineyard**
Township: Neive
Subzone: Canova
Area: 0.6 hectare
Yield/ha: 3-4 tonnes
Age: 1970/1969/1980

Features:

Altitude: 380 metres above sea level
South-facing
Density: 4300 plants/hectare
Guyot-pruned

 **Harvest period** Beginning of October, depending on phenolic ripeness and weather.

 **Harvest method** By hand, in perforated crates to maximise ventilation. The crates are then transported to the cellar for immediate crushing and destemming of grapes.

 **Vinification and ageing** after a gentle pressing, separate alcoholic fermentation begins for each type of grape, at 30°C for both the Nebbiolo and Merlot varieties and at 26°C for Barbera. Average maceration lasts 10 days. Malolactic fermentation takes place in steel tanks, followed by ageing for 24 months in barrels, each size depending on the wine:
· Nebbiolo in 500 litre Allier French oak tonneaux;
· Barbera in 500 litre tonneaux;
· Merlot in 225 litre barriques of Allier French oak.
The three varieties are blended and then aged in steel tanks for 90 days before bottling.

 **Tasting notes**

Colour: ruby red with violet highlights.

Nose: heady notes of violet, black currant and toasted hazelnuts.

Palate: excellent balance, elegant and generous with almond finish.

Food pairings: medium to aged cheese, salami, red meat and game.

Serving temperature: 18°C

Alcohol by volume: 14%

Dry extract: 33 g/l

Total acidity: 6.2 g/l

Annual production: 900 bottles.

Suitable for vegetarians, vegans and those with celiac disease.

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