



TENUTA
CAPPALLOTTO
CANTINA

LANGHE ROSSO D.O.C. BARNÉ

GRAPE VARIETY

Barbera 75% - Nebbiolo 25%

PRODUCTION AREA AND CHARACTERISTICS

The grapes come from the hills around Alba. The geological conformation of the land and exposure of the selected vineyards result in high quality grapes.

YIELD PER HECTARE

60 hectolitres.

VINIFICATION

The slightly late-harvested Barbera is destemmed and soft crushed. Nebbiolo grapes are added halfway through fermentation, which takes place in temperature controlled stainless steel tanks. Maceration lasts about 30 days.

AGEING

After malolactic fermentation, the new wine is decanted into small second and third passage French oak casks where it ages for about six months.

SENSORY PROPERTIES

Ruby red with purple hints. The bouquet is rich in scents of wild berries and spices. Warm, velvety and robust in the mouth. Ageing gives it a light boisé note. The Barbera give it colour and softness and the Nebbiolo, structure.

ACCOMPANIMENT

Starters with robust sauces, red meats, boiled and braised meats, ripe cheeses.

SERVING TEMPERATURE

18 °C. We recommend uncorking the bottle an hour before serving.

ALCOHOLIC STRENGTH

13,5 % Vol.

