



Villa Penna

LANGHE DOC ROSSO



Grapes:

Nebbiolo and Barbera.

Production area:

Roero, the vineyards are planted on hilly slopes; south-west exposure (200-300 metres a.s.l.)

Soil:

Typical composition of Astiane ochre sandy marls.

Winemaking:

The grapes are hand-picked in the second half of October. The fermentation, for both grape varieties, takes place in the traditional way for about ten days.

Ageing:

2 years in large oak barrels (Slavonia), following a maturation in stainless steel prior to the bottling.

Tasting notes:

Ruby red colour, its bouquet of ripe fruit is very pleasant on the nose. Well balanced tannins, fruity notes on the finish.

Serving suggestions:

It perfectly pairs with starters, white and red meat, medium aged cheese.

Serving temperature: 16 - 18°C

13,5% Vol