



LANGHE ROSSO D.O.C. "DOSSI ROSSI"



TASTING NOTES

Cabernet Sauvignon 40%, Merlot 40%, Nebbiolo 20%.

Deep, full, pure amaranth.

Elegant and defined aromas of pulpy black fruit and dark spices. Black currant, well-integrated herbaceous notes and a pleasant licorice.

Enveloping taste, ample, tannic and fresh at the right point, leaving a good spicy flavor and of delicate herbs.

Multi-faceted and profound, it calls for sustained meat dishes. Red meat, a succulent rib of beef enriched with spices.

Service temperature : 18 °C

GRAPES AND WINEMAKING

Vineyards: San Martino, Monforte, 420/450 meters above sea level, south and west exposure

Soil: limestone-marly, with 40% of sand

Yield per hectare: 60 quintals

Harvest: by hand, with grape selection in the vineyard

Winemaking: separated fermentation for the 3 grapes in horizontal rotary macerators for 8 days at the maximum temperature of 30 °C

Ageing: separated for the three grapes, in second passage barrels for 12 months. After blending, the wine rests for another 12 -18 months in the same barriques.

MONTI

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