

LANGHE DOC ROSATO | PUMIN RUS



The Langhe Rosato is made with Dolcetto grapes, obtained from the soft pressing of the grapes. Pumin rus, from Piedmontese, means the rosè color of the cheeks.

VINEYARD

This wine contains grapes from different parts located in the lower part of the hills, where the soil is cooler, in order to preserve the freshness of the wine.

Location	Monforte d'Alba
Grape Variety	100% Dolcetto
Year of Planting	1985-1988
Medium Altitude	500 m
Average Production/HA	63 hectolitres
Harvest	+/- first week of September
Alcohol	12,5%

VINIFICATION

Direct pressing of the grapes.

Alcoholic fermentation takes place in stainless steel tanks at a controlled temperature.

Maturation: after a few months in stainless steel tanks on its lees, the wine is bottled.

TASTING NOTES

Our rosato has a pale pink color, easily comparable to onion peel. It has aromas of talc, makeup powder and fresh red fruits such as blackberries and currants. It has a bitter note, traceable to an unripe almond.

On the palate it's fresh, soft and with a good acidity.

This wine is perfect for an aperitif, it goes very well with appetizers and meat and fish dishes.