

# FONTANABIANCA

## LANGHE DOC ROSATO “LIN”



**PRODUCTION AREA:** Neive, Barbaresco district, Piedmont, North-West Italy

**CLIMATE:** temperate

**LAND:** clay-limestone

**ALTITUDE:** 300 mt s.l.m

**TRADING SYSTEM:** Single Guyot

**GRAPES:** 60% Nebbiolo - 40% Dolcetto

**YIELD PER HECTARE:** 80 q.li

**AVERAGE AGE OF VINES:** 25-30 years

**AGEING:** in bottle for 1 month

**VINIFICATION:** criomaceration on the skins for 1-3 hours, depends on the color intensity. It follows soft pressing and alcoholic fermentation in stainless steel vats for 20 days. The wine stays for a few months on the lees in cement and steel tanks.

**NOSE:** Citrus fruits and peach

**TASTE:** Good freshness and salinity

**ALCOHOL CONTENT:** 12,5 %

**MATCHING FOODS:** Perfect for aperitif, fish and seasonal vegetables

**SERVICE TEMPERATURE:** 10°