



CASCINA IN LANGA

AMALIA

Langhe Rossese Bianco 2012

The Rossese Bianco grape was once widespread in the regions of Liguria and Piedmont but they slowly began to disappear.

A small quantity remains in Monforte d'Alba, where its presence has been certified for many years on the list of authorized grapes in Piedmont in the national registry of wine grape varieties.



Langhe Rossese Bianco 2012

Vinification — The grapes are harvested by hand and taken to be made into wine immediately. The grapes are de-stemmed and pressed and then the cold decanted must is first put into steel fermentation tanks and then the final fermentation takes place on the lees in non first passage French oak barrique (Allier) where it remains without a malo-lactic fermentation until it is bottled around 8 months later.

In this period batonnage is periodically done in order to keep the yeasts moist.

Denomination — Langhe Rossese Bianco D.O.C.

Town — Monforte d'Alba

Grape Variety — 100% Rossese Bianco

Vineyard Position — 0.5 hectares in the Salicetti di Monforte d'Alba sub-zone.

Tasting notes — Straw yellow with golden highlights. Citrus, passion fruit, acacia flowers. Full bodied and alcoholic with good acidity and mineral notes and a long and complex finale in the mouth.

Yield — 70 q/ha

Vineyard Characteristics — Salicetti is northwest facing at an average height of 450 metres above sea level on prevalently sandy soils. This is a very hot and early ripening area but its altitude and exposure to wind makes harvests later.

Year of planting — Salicetti year 2008

Training System — Guyot

Planting Density — 5000 vines per hectare

Alcohol by Volume — 13%

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