



CASCINA IN LANGA

AMALIA

Langhe Rossese Bianco 2015

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Denomination — Langhe Rossese Bianco D.O.C.

Town — Monforte d'Alba

Variety — 100% Rossese Bianco

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

Tasting notes — Straw yellow with golden highlights. Citrus, passion fruit, acacia flowers bouquet. The Rossese Bianco it is an essential but complex wine at the same time, whose pleasant acidity is mitigated by a good structure, the result of a meticulous work in the vineyard and careful aging in barrels.

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. Sant'Anna is northwest facing and windy at an average altitude of 450 metres above sea level on prevalently clayey, limestone soils.

Year of planting — Salicetti year 2008 – S'Anna year 2013

Training System — Guyot

Planting Density — 5000 vines per hectare

Alcohol by Volume — 13,5 %

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Amalia Cascina in Langa ®

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Winemaking method — The grapes are picked by hand and are immediately sent to the winery. They are destemmed and pressed after which the must ferments, initially in stainless steel vats. Towards the end of fermentation, the wine is transferred into French-oak barriques where it remains for 12 months until bottling. Malolactic fermentation does not take place and there is frequent paddling to keep the lees in suspension.

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