



CASCINA IN LANGA

AMALIA

Langhe Rossese Bianco

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

A small quantity remains in Piemonte in the Langhe district, where its presence has been certified for many years on the list of authorized grapes in the national registry of wine grape varieties.



Langhe Rossese Bianco

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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