



Langhe Nebbiolo Doc Funsu

APPELLATION: Langhe Nebbiolo DOC

GRAPE VARIETY: 100% Nebbiolo

PRODUCTION AREA: Canale d'Alba and Santo Stefano Roero

EXPOSURE AND ALTITUDE: south, south-west; 200-250 m.

SOIL: calcareous and clayish soil

TRAINING SYSTEM: Guyot

HARVEST: hand harvest the second week of October

AGEING: first stainless steel tanks and then several months in bottle

ALCOHOL CONTENT: 13,5° - 14° % Vol.

RECOMMENDED SERVING TEMPERATURE: 14°-16°

The Nebbiolo grape is the king of piemontese grape varieties. This wine is dedicated to Alfonso, in piemontese dialect "Funsu", Angelo's father who was an honest farmer and faithful to his land.

TECHNICAL NOTES

The wine is ruby red with garnet shades, typical of the Nebbiolo grape. The nose is floral and fruity, rich in scents reminiscent of violet and rose. The light tannins show themselves in the mouth in a delicate and elegant way. The balance and harmony make this Nebbiolo rather easy-drinking and invite you to another glass.

CULINARY COMBINATIONS

Perfect with typical piemontese antipasti such as raw meat (tartare or albese), veal with tuna sauce and insalata russa. Excellent with aged cheese, red meat (grilled or spiced) and with wild game.

Azienda Agricola Cascina Ca' Rossa

Località Cascina Ca' Rossa 56 - 12043 Canale d'Alba (CN) - Italy
Tel. +39.0173.98348 - info@cascinacarossa.com - www.cascinacarossa.com