“QUARTETTO” LANGHE ROSSO D.O.C.

SPECIES OF VINE: Nebbiolo, Pinot Noir, Merlot, Syrah.

VINEYARD: different vineyards in Bussia (Monforte d’Alba).

HARVEST: manual, with grapes selection in the vineyard.

TIME OF HARVEST: mid-October.

VINIFICATION: red, with skin contact inside stainless steel vats.

VINIFICATION TIME: the must stays on contact with the skins for 8 to 10 days.

VINIFICATION TEMPERATURES: from 24 to 26 degrees centigrades.

CELLAR REFINING: the new wine after a few months inside stainless steel vats, is put in oak casks where it remains a few months.