



## LANGHE ROSSO MONTALUPA

### Collectible Wines

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750 ml - (available in 6 bt wooden boxes)

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**A WINE MADE TO EXALT A DISTINCTIVE  
PIEDMONTESE CHARACTER. WELL  
STRUCTURED AND WITH AN INNATE  
ELEGANCE: THE RIGHT EXPRESSION OF THE  
ROERO HILLS WITH A TOUCH OF INNOVATION**

**Harvest time:** 2018 – 26th-27th September

**Fermentation:** about 12 days at 30°C

**Characteristics:**

- deep red colour with violet nuances
- spicy bouquet, with wide and persistent notes of small fruits, wild flowers of mountain meadows, and liquorice
- rich, balanced palate with sweet tannins which give the wine harmony, distinction and intensity
- remarkably classy, rich and typical wine suitable for long ageing.

**Serve at:** 14°/16°C

**Try it with:** on-the-spit, grilled red meats, game, white and red meat. “Haute Cuisine” dishes with dark and white sauces.

**Evolution:** 18/20 years if kept in a cool and dark place.

**Vintage currently on sale:** 2018

*Produced only in the best vintages*