

LANGHE ROSSO TRABUCH DOC

GRAPES

Barbera & Nebbiolo & Cabernet Sauvignon

PRODUCTION AREA

is produced in the villages of Neive and Diano d'Alba

SENSORY QUALITIES

Intense violet colour. Perfumed bouquet with scent of baking spices. Full-bodied wine with sweet and velvety tannins with soft chocolate cherries on the mid palate.

VINIFICATION AND REFINEMENT

Grapes are vinified together for 8 days at a controlled temperature. The wine is then refined in new barrique for nearly 14 months
MINIMUM ALCOHOL CONTENT
13,5% vol.

SERVING TEMPERATURE

18-20°C. Uncork the bottle at least an hour before drinking

BEST WITH

It is excellent with red meats on the grill.

NOTES

It is the most “international” wine produced in our wine cellar. The marriage between these 3 grapes and the refinement in barriques make a unique wine appreciated all around the world

PACKAGING

In a old-fashioned Bordeaux bottle (910 g), handmade packaging with two wax seals

Produced in Italy

Contains sulphites



SALVANO VINI