

LANGHE ROSATO CEREJA

LANGHE DOC ROSATO

A rosé wine that in name and denomination recalls the charm of the Langhe area. Cereja, in Piedmontese dialect, is an auspicious greeting, a warm welcome. The wine comes from skilfully rosé vinified Barbera and Nebbiolo grapes.


Vinification: after a few hours of maceration on the skins, it ferments at a temperature of 20-22°C and ages in stainless steel vats for about 3 months. The wine is then bottled, where it continues to age for at least a further 3 months.

Sensory profile: the colour is pale salmon pink with onion skin highlights. The aroma is rich with intense vegetal notes, fresh flowers and a hint of spice. In the mouth it is elegant, mineral and agreeable, with good personality. Extremely drinkable and versatile, it is the perfect wine for every occasion.

Suggested pairings: suitable as an aperitif, with appetizers, pasta, risotto, shellfish and fish.

Recommended serving temperature: 14-16°C.



Appellation	Grape	Vineyard Area	Formats
Langhe DOC rosato	barbera, nebbiolo	Ha 4,00	
Township	First year of production		
Piobesi d'Alba, Alba	2016		