DOSIO

Eventi Langhe Rosso D.o.c.

You can be happy to be what you are and sometimes change, experiment, for the taste and happiness of doing it. After a few moments go back to the roots without having betrayed your identity. Pure freedom of expression. A few rows planted with passion, just over a thousand liters of wine that would not be fair to conceal Tasting it and let us know if we are doing right.

Vineyard:
Grape: merlot 100%
Production area: La Morra
Altitude:450 m. asl
Soil composition: limestone and clay
Exposure: South - South/West
Average yield: 60 ql./ha
Cultivation method: Guyot
Harvesting period: end of September - beginning October

Winemaking notes:
Vinification: de-stemming-crushing, maceration in temperature controlled tankes at 25-26°C with daily pumping over of the must for 15-18 days followed by malolactic fermentation
Aging:in oak barrels

Tasting notes:
Colour: intense purplish red
Smell: ripe fruits and spices
Flavour: the perfect combination of tannins with the sweetness of Merlot gives Eventi a pleasantly balanced flavor.

Service temperature: 16-18 ° C

Recommended pairings:
red meats and mature cheeses