

DOSIO

Momenti Langhe Rosso D.o.c.g.

Nebbiolo meets Barbera: a unique combination born as a celebration of love. Their union proves the will to keep on creating great wines while being faithful toward Langhe's heritage and history. A blend that brings some freshness to Nebbiolo in its youth and some structure to Barbera as it ages: a union common in the past that we recreate in honor of a Dosio's old friend - who loved the two great classics - in order to celebrate perfect Moments.



Variety: Nebbiolo and Barbera

Production area:

Langa and Roero

Altitude:

from 300 to 450m asl

Soil composition:

limestone and clay

Cultivation method: Guyot

Exposure: South / South-West

Harvest: by hand, end of September - beginning of October



Colour: garnet red with purple reflections;

Nose: violets and plums evolve into notes of cocoa and vanilla;

Taste: the Momenti has an excellent balance between the acidity and the tannins.



Vinification: de-stemming-crushing, separate maceration of the grapes in temperature controlled tanks at 25-26°C with daily pumping over of the must for 15-18 days followed by malolactic fermentation;

Ageing: in oak barrels of different capacities.



Serving temperature: 16-18°C

Food pairings:

red meats and aged cheeses. Try it also with a fabulous gourmet pizza.



Wine that acquires complexity with bottle age but agreeable and approachable in its youth.