DOSIO Momenti Langhe Rosso D.o.c.

Nebbiolo meets Barbera: a unique combination born as a celebration of love. Their union proofs 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 / SouthWest

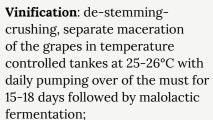
Harvest: by hand, end of September - beginning of October



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.







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.