

Eventi Langhe Rosso D.o.c.

The strong passion for classic international vines finds its maximum expression in our "Eventi": a wine produced only with Merlot grapes. We are faced with an 'event' wine, as this wine is made from the first Merlot vines planted in the village of La Morra (the land of Barolo), that have now over 40 years old. The soils of La Morra lend power and elegance to this wine that expresses its best with barrel aging, like all great wines.



Variety: merlot

Production area: La Morra

Altitude: 450m asl

Soil composition: limestone and clay

Cultivation method: Guyot

Exposure: South / South-West

Average age of vines: 40 years

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



Vinification: de-stemming-crushing, maceration 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.



Colour: intense purplish red;

Nose: ripe fruits and spices;

Taste: the perfect combination of tannins with the sweetness of Merlot gives Eventi a pleasantly balanced flavor.



Serving temperature: 16-18°C

Food pairings: red meats and aged cheeses.

Try it with a nice steak or juicy hamburger.

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

DOSIO