

# 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



**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.



**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.



**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.*

# DOSIO