

L'ASTEMIA

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LANGHE DOC ROSATO 2023 **BIO**



- **Cultivation area :**
Langhe
- **Exposure and altitude:**
Sud; 420-250m
- **Grape Variety:**
100% Nebbiolo
- **Vinification:**
soft press followed by white vinification
- **Refining:**
6 months in stainless steel tank
- **Serve at:**
10/12 °C

Nebbiolo, destined for the most prestigious wines, defines the distinctiveness of this fresh and fragrant wine, exuberant on the nose.

A 100% Nebbiolo rosé, obtained from young vines, designed to express the more delicate and aromatic characteristics of Nebbiolo, which are inevitably lost with traditional red vinification. A way to bring consumers closer to an important grape variety, making them appreciate its evolving qualities.

A fragrant and floral wine with the typical structure of Nebbiolo da Barolo. The aromatic complexity with notes of plum and violet is reminiscent of the scents of spring, softened by the peculiar sugar content of the grapes.

A distinctive rosé that perfectly blends softness, fresh dryness and good persistence. Ideal for high-level gastronomic pairings, thanks to its natural sapidity.