



**VARIETA':** LANGHE ROSSO DOC

## **AGAPE**

**AREA OF PRODUCTION:**

**SOIL:** marly-clayey-calcareous, shallow

**VINEYARDS:** Albaretto Torre, 500-600 mt

**DENSITY:** 4000 plants per ha

**CULTIVATION METHOD:** Espaliers

**TRAINING SYSTEM:** Guyot

**VINIFICATION:**

The fermentation lasts for about 15-20 days. Once the malolactic fermentation is completed,

periodic decanting accompanies the ripening period which takes place for about 12 months in

cement tanks.

At the end of summer, before the following harvest, the unfiltered wine is transferred into bottles,

where it stays for a few months before its debut on the market.

**COLOR:** Ruby Red

**NOSE:** Intense, fruity, with notes of red fruit and slight hints of spices.

**TASTE:** Full entry, structured, enveloping, with an acidity that gives freshness and contributes to

the persistence on the palate.

The closure with a soft tannic note contributes to give the characteristic flavor of these lands.

For all the reasons mentioned above, this wine gives its best within 3-4 years.