



Mainerdo[®]

LANGHE ROSSO DOC GIOANINET



Grape variety: Grape varieties coming from Langhe area

Area of origin: Langhe area

Estate-owned hectares: 1,67

Altitude: from 200 to 240 m above sea level

Exposure: South, South-West

Soil: Tortonian, rich in calcareous blue clay (45%), silt (10%) and sand (40%).

Plants per hectare: from 3900 to 6500.

Vine training system: Guyot with 10-12 buds.

Harvest: By hand into crates of approx. 25 kg.

Average production in must: 7500 litres

First year of production: 2002

Vinification: The grapes spend 12-15 days macerated in the barrels at about 28°C. When the wines are drawn off, they are transferred to other 25 hl wooden barrels where malolactic fermentation takes place.

Colour: brilliant red with dark purple highlights.

Bouquet: rich in small red berry fruits, plum jam, cherries in liqueur, with subtle hints of vanilla, black pepper, and blackberry and blackcurrant jam.

Palate: velvety, full and very harmonious. Its outstanding smoothness is due to rather contained acidity and a mature, unaggressive tannic structure.

Pairing: Pasta, risotto and other rice dishes, grilled white and red meats, and mature cheeses.

Ideal with Italian and international cuisine.

Bottle sizes: 75 cl.

Alcohol content: 13,5 – 14% vol

Bottles per year: 15000 / 20000



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