



# MARCO CAPRA

AZIENDA AGRICOLA



## LANGHE DOC ROSATO "OROROSA"

Made with Nebbiolo grapes.

**Altitude:** 320 m above sea level.

**Soil composition:** lime and sand.

**Plant density:** 4500 vines / hectare.

**Vine training system:** traditional Guyot.

**Yield per hectare:** 7 tons.

**Harvest:** manual, the grapes are harvested into small crates during the first half of October.

**Vinification:** The grapes are destalked and subjected to a short period of cold maceration on skins. Soft pressing is followed by slow, temperature-controlled fermentation at 18°C.

### Description of the wine

**Colour:** pink, with pale violet hues.

**Bouquet:** considerable intensity and aromatic complexity. There are evident scents of "Sanateur" liquorice gums flavoured with violets and fruit jellies, especially strawberry and wild cherry hints.

**Flavour:** the flavour confirms the sensations perceived in the nose, interesting, fresh, balanced between alcohol and acidity, with a pleasant aromatic persistence in the aftertaste.

**Serving suggestions:** ideal with aperitifs, starters, fish and white .

**Serving temperature:** chilled to about 11-12°C

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