

LANGHE ROSSO

Denominazione di Origine Controllata

“Rosso di Caialupo”



VINE VARIETY:	Cabernet Sauvignon (100%)
VINEYARDS:	In the commune of Castellinaldo, sottozona “Cenciurio”.
SOIL:	The soil is particular poor in clayey formations and in organic matter but it is rich in siliceous substances. The implant was built in 1994. Among the plants there is very little distance. Stump / hectare: 5000. Yield/hectare: 4500-5000 kg of grapes. In this way we can have low production per stump: about 0,5 - 1,2 kg grapes.
GRAPE HARVEST:	End of October.
VINIFICATION PROCESS:	about 12 hours after the crushing the fermentation and the maceration start and continue for 10 days. Then the wine is carried out old small barrels, containing 225 litre for 15 - 18 months. Refining in bottles: 6 months.
BOTTLING:	July / August.
ALCOHOLIC CONTENT:	13,5 - 14% vol.
BOTTLES PER YEAR:	1000.