



“TRABUCH” LANGHE ROSSO D.O.C.



GRAPES

Barbera – Nebbiolo – Cabernet Sauvignon



PRODUCTION AREA

It is produced in the villages of Neive and Diano d'Alba



ORGANOLEPTIC QUALITIES

Intense ruby colour. Intense and persistent bouquet with scent of gillyflower. Full-bodied wine with sweet and velvety tannin which makes it a unique and appreciated wine all around the world



VINIFICATION AND REFINEMENT

Grapes are vinified together for 8 days at a controlled temperature. Then the wine is refined in new barrique for nearly 14 months



MINIMUM ALCOHOLIC CONTENT

13.5 % vol.



SERVING TEMPERATURE

18-20°C. Uncork the bottle at least one hour before drinking



BEST WITH

It is excellent with red meats and game.



NOTES

It is the most “international” wine produced in our wine cellar. The marriage among these 3 grapes and the refinement in barriques make an unique wine appreciated all around the world



PACKAGING

In a old-fashioned Bordeaux bottle (910 g), handmade packaging with two wax seals

SALVANO