



Francesco & Scanavino
SELEZIONE VINI NOBILI



L'IMPERATORE
Langhe Rosso D.O.C.

“L'IMPERATORE” (the Emperor) is named after a family ancestor who owned Francesco Scanavino’s current premises.

An outstanding, big red wine crafted from a strict selection of overripe Barbaresco Nebbiolo, Cabernet Sauvignon and Barbera d’Alba grapes grown on vineyards located in the communes of Treiso and Barbaresco .

Attentively vinified, with a lengthy maceration on the skins, this is the only wine in our selection which is aged in new small barrels, and it shows great structure and considerable alcohol.

GRAPE-VARIETIES: 80% Barbaresco Nebbiolo - 10% Cabernet Sauvignon - 10% Barbera d’Alba (percentages vary depending on the vintage)

SOIL: clayey – calcareous

COLOUR: deep ruby red, with nice garnet highlights that become more noticeable on ageing

NOSE: intense, expansive, complex and tending to ethereal, with elegant woody overtones which are very appealing and long-lasting

TASTE: dry, smooth and well-balanced, with great structure and a long aromatic finish

MATURING: 12 months in medium barrels of French oak (Tonneau 500 Lt.)

AGEING POTENTIAL: this is a fairly long-lasting wine, stored lying down in a cool environment, a good vintage can keep for more than 10 years.

FOOD PAIRINGS: grilled and big red meats, any kind of game, and tangy and mature cheeses.

RECOMMENDED GLASS: balloon, best decanted prior to serving to let the wine breathe and offer up all its fragrance.

SERVING TEMPERATURE: 18-20 °C.

Francesco Scanavino &C. sas

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