

L' IMPERATORE

Langhe Rosso D.O.C.

GRAPE-VARIETIES

50% Nebbiolo - 15% Cabernet Sauvignon - 30% Barbera - 5% Merlot

SOIL

Clayey-calcareous

WINE TYPE

Dry red wine.

VINIFICATION

Hand-selected grapes, alcoholic fermentation with maceration for about 15 days, followed by malolactic fermentation.

MATURING

12 months in oak barrels of various capacities, tonneaux and barriques. Bottling in autumn.

TASTING NOTES

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

AVAILABLE FORMATS

750 ml

1500 ml



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