



LIVIA FONTANA

Langhe

D.O.C.

Insieme®



Grape variety: barbera and nebbiolo.

Production zone: Castiglione Falletto, altitude 300- 350 m a.s.l.

Soil: marls of Sant'Agata Fossils with presence of sand.

Harvest: hand-picked with grape selection into baskets from mid-September to mid- October.

Vinification: selection of the grapes on a vibrating table, light crushing, fermentation in steel tanks at a controlled temperature with frequent pump over and délestages. Maceration for about 15 days.

Ageing: about 30 months in traditional oak barrels and then in the bottles in underground cellar with controlled temperature until it is put up for sale.

Tasting: intense ruby red color; scent very fine and elegant. Well present fruit part - currant and cherry which is followed by a vegetal note that recalls the peel of the pepper and finally a splendid note of fumè and graphite. Great gustatory impact final with a full and decisive flavor. Fine and elegant tannin with a good sapidity.

Storage: horizontally in places with constant temperature if possible. Ready to drink and can be cellared for 8-10 years.

Serving: 16 -18 °C.

Food pairing: the wine crosses the tannicity of nebbiolo with the freshness of barbera which allows to combine dishes that vary between succulence and fatness in various parts such as: tajarin with Bra sausage ragù; Chinese sweet and sour pork; roasted tongue with a cauliflower cream; Poule de Bresse and crunchy vegetables.

*A spiritual, supreme and
fascinating wine
(quoted by Luigi Veronelli)*

