

la Castella

RODDINO D'ALBA

LANGHE ROSSESE BIANCO

Denominazione di origine controllata

An elegant wine obtained from an ancient autochthonous vine

Variety:	Rossese Bianco 100%
Soil:	calcareous marl and tuff
Exposure:	South-West, in the municipalities of Roddino and Sinio at about 400-550 m a.s.l.
Harvest period:	second half of October - by hand
Vinification:	direct pressing and alcoholic fermentation in steel tanks
Ageing:	steel, 2-3 months bâtonnage and then bottle
Sizes produced:	0.75 L bottles
-> Color:	brilliant straw yellow
-> Bouquet:	fine and elegant
-> Taste:	sapid and mineral, strong acidity
Recommened pairings:	seafood cuisine or light dishes of land cuisine
Serving temperature:	10-12 °C

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