A wine that seduces with its decidedly fruity, fresh and harmonious character, clearly distinguished by primary aromas of red fruit, strawberry and spices.

CIABÒT BERTÒN
MARCO OBERTO LA MORRA

LANGHE
Denominazione di Origine Controllata
ROSATO
Le Macaline

- Vineyards: in La Morra
- Position: hill, with easterly exposure, at an altitude of 250 m above sea level
- Soil: calcareous clay
- Yield per ha: 55 hl.
- Average age of vineyards: 20 years
- Plant density/ha: 4,000 vines
- Annual production: 4,000 bottles
- Vinification: soft pressing of the grapes, short contact of the must with skins and static decanting, followed by fermentation at 18°C.
- Ageing: in steel and in the bottle
- Alcohol content: 13%
- Acidity: 5.5 g/l
- Cellar life: 2-3 years
- Size available: 0.75 liters

Dull cherry colour. The nose offers hints of red fruits like strawberry, raspberry and redcurrant, with pronounced floral notes of dog rose and violet. Tangy on the palate, pleasantly fruity and consistent, with a good balance between crispness and smoothness.

It perfectly accompanies cured meats, cheeses and fish dishes.
Also excellent as an aperitif.

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