

DIEGO MORRA



LANGHE DOC ROSATO 2025



Grape Variety: Nebbiolo

Vineyard Location: Municipalities of Verduno, Roddi, La Morra

Harvest Period: Late August

Vinification: 100% Nebbiolo, harvested early from specific vineyards in late August/early September to produce grapes with a pronounced acidity. Following gentle pressing and a brief maceration in the press, alcoholic fermentation takes place in stainless steel tanks at a controlled temperature. A deliberate, slight residual sugar content lends the right amount of smoothness to the palate, leaving adequate room for acidity.

Alcohol Content: 13% ABV

Tasting Notes: Light pink color, extremely lively, brilliant, and luminous. The nose clearly recalls the aromas of Nebbiolo, with notes of small fruits such as blackcurrant and raspberry, citrusy and savory. The palate is full, lively, ample, and warm, with juicy, mouth-watering fruit, energized by a fresh acidity that lends momentum and length to the flavor and a pleasant drinkability.

Pairings: Excellent as an aperitif and paired with fresh appetizers, light cheeses, fish and shellfish dishes, vegetables, or light first courses.