



# VINITY

WINE COMPANY

## Giacomo Fenocchio Langhe Rosato "E'Rose"

**Appellation:** Langhe Rosato DOP

**Type:** Dry, rosato or rosé

**Varietal:** 100% Nebbiolo

### Tasting Notes

**Color:** Salmon-pink.

**Bouquet:** Watermelon and fresh red berries, floral notes of rose and wild flowers, with hints of white pepper and spice.

**Taste:** The structure of Nebbiolo really drives this wine. It is fruity without being sweet and has lovely acidity making it a fresh and vibrant rosato.

**Alcohol:** 13.5%

**Serving Temperature:** Chilled 10/12° C (50°/54° F)

### Pairing

Excellent with shellfish, cured meats and medium-aged cheeses. Thanks to the structure of Nebbiolo, this wine goes lovely with meats. This style of rosato also works well with traditional American Thanksgiving Holiday dishes.

### Vineyard Notes

**Vineyard site:** Young vines located in hilly zone in Monforte d'Alba.

**Soil:** Calcareous, clay, soil of medium texture.

**Altitude:** 300/350 meters a.s.l.

**Vine Age:** 10 years.

**Exposure:** Eastern.

### Winemaking Notes

**Harvest:** End of September/Beginning of October – The grapes are harvested and picked in small baskets after a careful selection in the vineyard.

**Aging:** Five months in stainless steel tanks–successive maturation in the bottle.

**Production:** 3,000 bottles a year.



*Giacomo Fenocchio has been producing, and aging great wines from grapes from their own vineyards in the heart of Barolo for over five generations. The brothers Fenocchio personally take care of their vineyards with a focus on ecological balance and with great respect for the environment.*

*Their flagship Barolo wines exemplify the care and craftsmanship that go in to all of the Fenocchio wines. They are created through a very long maceration, no less than ten days, without the use of rotary fermentors. They do not use shortcuts: fermentation is completely natural, the work is done in full by the indigenous microflora, without added yeast. The temperature is kept constant only through daily pump-over. They believe a great Barolo –or any wine – is achieved without force, without acceleration, following its own time and its own rules. Further, the passage of time bestows a well made wine with a more complex and intriguing aroma and a more rewarding palate.*