

# Cascina Ca' Rossa

# Langhe Nebbiolo "Funsu"

Appellation: Langhe Nebbiolo DOC

Type: Red, dry

Varietal: 100% Nebbiolo

Certified Organic

This wine is dedicated to Alfonso, or Funsu in Piemontese, father of Angelo – a virtuous farmer, faithful to his land.

### **Tasting Notes**

Color: Ruby red with garnet edges.

**Bouquet:** Floral with dry cherry, and hints of violet and rose.

**Taste:** The light tannins envelop the mouth in a delicate and elegant way. An approachable Nebbiolo wine, very characteristic of the Roero region. Balance and harmony and a nice, slightly tannic finish.

Alcohol: 14%.

Serving Temperature: 14-16° C (58-60° F).

### **Food Pairing**

Ideal with typical Piemontese appetizers such as Tartare or Albese, vitello tonnato and Russian-style salad. Excellent with aged cheeses, grilled or well-seasoned red meats and game.

#### **Vinyard Notes**

**Production Area:** Canale d'Alba and Santo Stefano Roero, Piemonte.

Elevation: 200-250 meters (650-820 feet) a.s.l.

**Exposure:** South-west exposure.

**Soil:** Calcareous – clayey. **Cultivation system:** Guyot.

### Winemaking Notes

Harvest: Manual harvest in the middle ten days of October.

Aging: Nine-months in stainless steel, four-months in bottle before release.





Cascina Ca' Rossa is located in Canale, in the heart of the Roero, once known for its fruit growing and which has now become one of the major wine production areas in Piedmont. The winery is synonymous with the untiring, generous Angelo Ferrio, whose contagious good spirits and cheerfulness infect all around him. He has built the estate's award-winning reputation on vineyard plots that are some of the best and most distinctive in the Roero DOCG. The Mompissano vineyard, a south-facing hillside of one and a half hectares of immaculately tended Nebbiolo vines. Mulassa, a Barbera vineyard, on the same hill. Audinaggio, a 60-year-old two-hectare vineyard with sandy soil in the Valmaggiorecru, and in the Santo Stefano a three-hectare property planted with Nebbiolo and Arneis Le Coste cru.