

# *Insieme*

## LIVIA FONTANA



Product name	: Langhe DOC Rosso Insieme
Grape variety	: 70% Barbera and 30% Nebbiolo
Production zone	: Castiglione Falletto, 300/350 metres asl
Yield per hectare	: 50 hl
Harvest	: hand-picked with rigorous grape selection from end-September to mid-October
Vinification	: in temperature-controlled fermentation casks with frequent délestages and punching down.
Aging	: 24 months in French barriques; 12 months in the bottle before release
Production	: circa 6.500 bottles, 200 magnums and 40 Jeroboams
Colour	: deep ruby colour with tendency to garnet
Tasting notes	: delicate scents of red fruit and small berries, rich palate with long finish, intense with well-balanced tannins
Food pairing	: excellent with red meat, roasts, grilled meats and game
Serving	: 18°C (64–65°F) in large glasses
Storage	: horizontally in a cool, dry place with constant temperatures; ready to drink but can be cellared for 8/10 years