

## LANGHE DOC

### *Ternus*

The Langhe DOC Ternus is the blend of Nebbiolo, Dolcetto and Barbera grapes. It is a fruity red wine with good structure and elegance.

#### VINEYARD

**Grape varietal:** Nebbiolo, Dolcetto and Barbera;

**Altitude:** 250-300 m above the sea level;

**Exposure:** south, east;

**Geological origin<sup>1</sup>:** S. Agata fossil marls - grey-blue marls (more and less sandy) with local sandy-conglomerated intercalations - and Lequio formation - alternation of sandstones (more and less cemented), sands and compact marls;

**Soil<sup>2</sup>:** fine and calcareous Typic Ustorthent, coming from the hillsides;

**Planting density:** 4,000-4,500 vine stocks/ha;

**Growing method:** trellis;

**Pruning method:** Guyot;

**Grape yield:** 9,000 Kg/ha;

**Wine yield:** 6,300 L/ha.

#### VINIFICATION

The grapes are vinified separately.

##### **Dolcetto Grapes**

Fermentation lasts from 4 to 6 days at a temperature of 26-28 °C. Afterwards, the wine rests in stainless steel tanks in contact with its lees for at least two months.

##### **Barbera Grapes**

Fermentation lasts 6 to 8 days at a temperature of 27-29 °C and, also in this case, the wine rests in stainless steel tanks in contact with its lees for at least two months.

##### **Nebbiolo Grapes**

Fermentation lasts from 6 to 8 days at a temperature of 27-29 °C. Afterwards, the wine rests in stainless steel tanks in contact with its lees for at least two months.

Then, exploiting the wintriness, the wine is left to rest from 3 to 4 months at low temperature in order to facilitate the deposit of the turbidity and the clarification.

Afterwards, blending is carried out according with the features of the wines.

At this point, the resulting wine is refined about 8 months.

So then, the Langhe DOC Ternus is bottled and, after few months of storage in our cellar, it is ready to be marketed.

#### ORGANOLEPTIC PROFILE

**Colour:** rather intense and brilliant purple red;

**Bouquet:** wide and fruity with floral and spiced hints;

**Taste:** full, good structure with soft tannins. Pleasant and warm persistence.

#### FOOD PAIRINGS

Perfect all-course wine.

**Serving temperature:** 18 °C



<sup>1</sup> A.VV. Carta geologica d'Italia 1:100.000;

<sup>2</sup> IPLA, 2007. Carta dei Suoli del Piemonte 1:250.000