

BROGLIA

LANGHE ROSATO NEBBIOLO DOC

ROBERTO BROGLIA NEW WINE PROJECT. HIS QUEST TO MAKE GREAT WINE HAS TAKEN HIM FROM GAVI TO VEZZA D'ALBA, INTO THE WORLD OF NEBBIOLO. THE BROGLIA ROSATO IS MADE FROM NEBBIOLO GRAPES USING PARTIAL JUICE EXTRACTION (SAIGNÉE PROCESS), STAINLESS STEEL FERMENTATION AND 6 MONTHS ON THE LEES; FOLLOWING BROGLIA'S FINGERPRINT TO EXPRESS THE FULL POTENTIAL OF THE GRAPE

TASTING NOTES

light pastel pink, Fruity fresh notes, sapid, light, with good acidity, balanced, and fresh.

FOOD PAIRINGS

Pairs well with any meal, is enjoyable also as appetizers or with light dishes.

VINEYARD & PRODUCTION INFO

Soil composition:	Clay
Training method:	Guyot
Elevation:	300 sml
Vines/hectare:	5.000 bottles per Ha
Exposure:	Sud Ovest
Vine Age:	15 years
Harvest time:	October
First vintage:	2019

WINEMAKING & AGING

Varietal composition:	Nebbiolo 100%
Fermentation container:	Stainless steel
Type of aging container:	Stainless steel
Length of aging:	6 months
Bottles produced:	12.000 bottles
Length of bottle aging:	1 month

TECHNICAL DATA

Alcohol:	14%
Residual sugar:	3,36 g/L
Acidity:	5,8 g/l
Dry extract:	20,2 g/l

PRODUCER PROFILE

Estate owned by:	Broglia Family
Winemaker:	Donato Lanati
Total land under vine:	160 hectares (65 Ha)
Winery Production:	310,000 bottles
Region:	Piemonte



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