

Gia Langhe Rosso DOC

THE FACTS



COUNTRY: Italy

REGION: Piedmont

APPELLATION: Langhe

WINEMAKING: Harvest takes place in September. Alcoholic fermentation in stainless steel vats for 7-10 days at a temperature of 24-25°C, followed by malolactic fermentation. Bottling takes place during the last ten in days of November, following a brief rest in stainless steel tanks.

AGING: Stainless steel until bottling in November after harvest,

THE STORY

GiÀ offers fresh wines with immediate drinkability. With a bright Langhe Bianco, a juicy Langhe Rosso, and a rich, full-bodied Montepulciano, GiÀ covers a meal from start to finish. Best of all, delivered in 1-liter bottles.

THE ADJECTIVES

AROMAS / FLAVORS: Bright red fruits with an unmistakable almondy finish

THE SELLING POINTS

SUSTAINABILITY: Sustainable In Practice, Natural Fermentation

PAIRINGS: An excellent match for hot starters, roast vegetables, and meat dishes

