

# 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

