



VIRNA

VIRNA LANGHE ROSSO DOC 2013

GRAPE VARIETY: Barbera 30% + Nebbiolo 70%

VINEYARDS:

Location: Monforte d'Alba , San Giovanni
Facing south, with Guyot pruning (5-6 buds/vine)
Vines/hectare: 5000 Yield: 5-6 t/Ha
Year of planting: 1991

WINE-MAKING:

Soft pressing of the grapes, followed by fermentation and maceration on the skins for 5-7 days at a temperature of 30-32°C.

After being drawn off, the wine is immediately put into small barrels, where its malolactic fermentation takes place. It continues to mature for 6 months in wood, when after clarification it is bottled. The bottles are then stored lying down in the cellar for several more months before being released.

Alc. by vol.: 14% Total acidity: 5.5 g/l Dry extract: 27 g/l

TASTING PROPERTIES & CELLAR LIFE:

Bright deep purply-red in colour, its mallow and cherry aromas merge on the nose with tobacco and vanilla from the wood. A wine of great stuffing and personality which will keep for many years.

At its best after three years.

SKU +863605 14%A/V 24 x 375ml GLS Non Listed

Wholesale: \$15.87 GLS Retail: \$18.99

*Prices subject to change without notice and do not include taxes or bottle deposit.

Little bottle, big flavour!
This product currently
available in 375ml only,
24 bottles per case.



BURROWS, LUONGO & ASSOCIATES

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