



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%AV 24 x 375ml GLS Non Listed

Wholesale: WAS \$21.11 **NOW \$13.98** GLS Retail: WAS \$24.49 **NOW \$16.99**

*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.



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