

# TERA RÜSA



## LANGHE ROSATO

DOC

Production area: Neive, Alba

Exposure: south-west

Type of soil: mixed chalky clay

Average age of the vines: 35-40 years

Yield per hectare: 9000 kg

Harvest: early September

Fermentation tank: stainless steel at temperature controlled

Fermentation temperature: 13°C / 55°F

Duration of the fermentation: 10 days

Tank of aging: stainless steel at temperature controlled

Duration of Aging: 4 months

Serving temperature: 6°C / 43°F

Tasting glass: large tulip

Storage: horizontal bottles

Life: 5-8 years

Tasting Impression: mineral with fruit and flower notes with good acidity

Meal Coupling: Ideal as aperitif or with fish

R.M. FAMILY

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