

LA CASINÉRA

LANGHE
D.O.C.
BIANCO



The word *Casinera* indicated the female inhabitants of the “cascine di Vinchio” (farmer’s houses) area, one of the most scenic areas of the village between Via Cortiglione and Via Belveglio. It was a production area of the most sought-after fruits the Nizza market. The *casinere*, with baskets on their heads, used to walk to the market, using all possible shortcuts between woods and vineyards. Among these local specialties has remained an excellent production of asparagus and artichokes which perfectly matched this wine. The Langhe DOC Bianco is an appellation, of which vineyards are in several villages of the Langhe area.

GRAPES: White grapes authorized in Piedmont.

SOIL: Sandy.

ALTITUDE: 250 m. above sea level.

EXPOSURE: South West.

VINE TRAINING-DENSITY: Guyot. 4500 vines per hectare.

HARVEST: The harvest takes place in the second half of September and is carried out in the early morning hours, when temperatures are still moderate and allow the preservation of the typical aromas of the grapes.

VINIFICATION: The entire grapes are soft-pressed and the clear must is separated from the cloudy must thanks to a static decantation at 14 °C for about 24 hours. The alcoholic fermentation is very slow and takes place in reduction in stainless steel tanks at a temperature controlled at 15 °C and lasts for about 20 days.

AGEING: From October to April there is a succession of bâtonnage operations on noble lees in order to exalt to the maximum the very complex aromatic profile of the grape before the bottling in spring.

TASTING NOTES

The wine has an intense ruby red colour with orange hues. The nose is complex with spicy aromas and little red berries fruit with flowery hints. On the palate, the wine is warm, medium body and fresh.

PAIRINGS: cured meat, mixed green salad “*insalata campagnola*”, Piedmontese savoury flan “*tartrà*”, green omelettes with wild herbs, stuffed onions, rabbit tuna style “*tonno di coniglio*”, white meats, fish’s dishes.

ALCOHOL CONTENT: 14% vol.

SERVING TEMPERATURE: 10 - 12 °C.

SIZE: 3 l.



CAMPAIGN FINANCED ACCORDING
TO EU REGULATION N. 1308/2013



VINCHIO VAGLIO