ROCCHE COSTAMAGNA
DAL 1841

LANGHE doc ROSATO 2025

A wine made from 100% Nebbiolo grapes.
It has bright cherry-pink color.
On the nose, it is fresh and balanced with floral notes of elderflower and red fruits like pomegranate and orange.
Full-bodied on the palate with distinct minerality and sapidity.

Vineyard

Variety: Nebbiolo
Area: Municipality of La Morra
Soil: Calcareous-sandy
Exposure: South-East
Density: 4,800 vines/hectare

Winemaking

Brief contact for a few hours with the skins followed by gentle pressing. Fermentation in stainless steel with temperature control at 16°C / 60.8°F for about three weeks. Aging on fine lees for at least three months in stainless steel.Further aging in the bottle.

Harvest date: September 1, 2025
Alcohol content: 12.5% by vol.
Annual production: 2,064 bottles
Format: 0.75l bottle
Serving temperature: 10°C / 50°F

Rocche Costamagna
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