



*This hedgehog is a caprice of mine.
Best drunk in May, this blended wine?
Oh no, that's not so!
Barbera, Dolcetto and Merlot
I'd drink it all year round you know!*

i Cren

vini nobili per bere giovane

Cantine Lanzavecchia
SERRALUNGA D'ALBA

Hedgehog Cren

Langhe Rosso D.o.c.

Grape variety

Barbera 50%, Dolcetto 40%, Merlot 10%

Production area and characteristics

The grapes used for the blending come from the Langhe area, more specifically from the hills around Alba. The soil composition, geological conformation of the land and exposure of the selected vineyards result in high quality grapes.

Yield per hectare

70 hectolitres.

Vinification

The vinification of these grapes takes place separately. The hand-harvested grapes are destemmed and soft crushed. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks at a maximum temperature of 18°C. Maceration lasts from 7 to 10 days, according to the vintage. The blending of the three different new wines occurs immediately after the malo.

Ageing

No ageing is foreseen. A vintage wine, it is ready for bottling at the beginning of the year after harvest.

Sensory properties

Ruby red colour with purple highlights. Nose of marked red fruits, wild berries such as strawberry and raspberry scents. The fresh and pleasing taste in the mouth makes this wine easy to drink every day.

Accompaniment

A wine for every day, it goes well with all courses, from appetizers to uncomplicated main dishes.

Serving temperature

18 C°.

Alcoholic strength

12,5 % Vol.