

Le Nature Vino Rosso Barlet

Available bottle sizes: Litres 0.75

Site: villages of Treiso, Neive, Barbaresco and Neviglie

Variety: Barbera, Nebbiolo and Dolcetto in different percentage, according to the vintage

Exposure: south - east - west

Altitude: 200 to 420 m.

Year of Planting: depending on the vineyard

Breeding form: gujot

Density of plants per hectare: 4000 to 5000 according to the vineyard

First year of production: the first year was 1984. Since then DOC has changed and also the labels up to year 2004 when this wine officially took part in Le Nature line.

Soil: different soils from the 4 villages.

Characteristics: New design, new name and a new appellation for this wine included in our range of products in 2004.

We wanted to express our philosophy, our attachment to the Langhe hills and our innovative spirit.

Different "Natures" are crafted into this wine: different are the hills from which we gather the grapes, different are the winemaking processes for the single varieties, different are the grape varieties, mainly Barbera but also Dolcetto and Nebbiolo. These aspects represent the multiplicity of the Natures that produce the Langhe Doc Rosso Le Nature which is made by using the more basic grapes year after year: a small Long Now obtained taking into account the entire producing surface of our estate.

The name "Barlet" indicates into the Langa dialect a small barrel with tap which the peasants used to bring with them as refreshment during the tiring hours spent in the country, the so-called "meals wine", table wine. It is a harmonious and balanced product by which we intend to offer flexibility, elegance and ease at the food-matching moment. It is suitable for daily consumption and nice to enjoy at the "merende sinoire", Piedmont expression to indicate an evening snack.

Technical notes: It is crafted following traditional methods as the other wines of our winery.

We seek the correct dosages of each blending variety in order to maintain the freshness of its savour and its typical features, warranted from the indigenusness of all the grapes.

The temperature is controlled, the maceration takes from 10 to 15 days and the maturation takes place exclusively in stainless steel vats. Then we select the diverse varieties and make the blending only before bottling.

Tasting sheet: ruby red colour. In the mouth the savoury sensations evidence the characteristics of this wine: warm, embracing, pleasant, with the right acidity to denote drinking easiness.

