

Langhe, Rosso Giúlietta

Olek Bondonío



LOCALITY: Italy – Piedmont - Langhe

APPELLATION: Langhe

GRAPE VARIETY: Pelaverga

WINEMAKER: Olek Bondonio

VINEYARD: The majority of the fruit comes from Olek's Roncaglette vineyard in Barbaresco which is blessed with a southern exposure and firm clay-limestone soils.

VITICULTURE: Organic (not certified)

WINEMAKING: Fermentation takes place with ambient yeasts in large cement tanks. Only grapes and a small amount of sulfur are used throughout the winemaking process. Fermentation on the skins involves regular pump-overs and occasional rack-and-return. After fermentation, the wine is racked once or twice, followed by a spontaneous malolactic fermentation.

AGING: Aged for 12 months in tank.

BOTTLING: Neither fined nor filtered. Only 40-50mg/L of total SO₂.

