



AZIENDA AGRICOLA RIGO



Langhe Doc Rosso “Il Principe”

Vine	Nebbiolo 100%
Vineyard Position	Diano d'Alba
Exposure	South
Total Area	3,00 ha
Harvest	Second half of October
Vinification	Traditional, about 13/14 days of maceration
Ageing	Oak barrels for 24 months

Sensorial Profile

Our Langhe Doc Rosso “Il Principe” is garnet red in colour with orange hues, typical of Nebbiolo.

It has a delicate bouquet with violet scents. On the palate it is dry, smooth, with a well-balanced and structured body.

To Drink With

Our Langhe Doc Rosso “Il Principe” is ideal alongside more complex Piedmontese first courses such as stuffed egg pasta.

Excellent with the classical second courses; wild game, roasts, fritto misto alla Piemontese, not forgetting hard seasoned cheeses.