

LANGHE DOC SAUVIGNON BASARICÒ



Basaricò is the Piedmontese word for *basil*: the aromas of our Sauvignon bring to mind the fragrant leaves of basil left to dry on the terrace by our grandmother

VINEYARDS

Close to the winery at medium elevation, in various-facing directions.
Elevation: 270 metres above sea level

GRAPE VARIETY

Sauvignon Blanc

VINIFICATION

We soft-press the grapes immediately after harvesting and separate the free-run must. Fermentation takes place in steel tanks with reducing conditions for one month at 15-16° C. Daily bâtonnage on its fine lees. The wine is filtered and then bottled in May and June, followed by bottle-ageing for about 8 months.

WHEN

Crisp and very "basaricò" when young, but exciting if you have the patience to keep it (for up to ten years).

CLASSIC PAIRING

A good match for light soups and more substantial vegetable potages. Fish baked in foil or tomato and mozzarella, both drizzled with extra virgin olive oil. All are perfect companions to this wine.



VINES AND SOIL

2.5 hectares: vines of approximately 20 years of age on Lequio formations (grey marl alternating with sand layers)



HARVEST

Hand-picked from the 10th of September



PRESENTATION

Available format: 0.75 l
Alcohol content 12%-14% by volume depending on the vintage
Straw yellow with pale green highlights.
Characteristic, complex nose: seductive, exotic fresh fruit with varietal notes of basil.
Smooth, fresh and pleasing on the palate with a lingering finish.



HOW

Store in a dark, dry place at a constant temperature below 20° C. Serve at between 8°-10° C in narrow-bowled, narrow-rimmed glasses to channel aromas towards the nose, to intensify perception and limit dispersion.



UNUSUAL PAIRING

As an aperitif with turmeric-flavoured, toasted hazelnuts, or raw prosciutto.
With artichokes—in salad or sautéed—unexpectedly satisfying. Sublime with gnocchi al pesto.



ADRIANO
MARCO e VITTORIO

ADRIANO MARCO E VITTORIO s.s.a. Fraz. San Rocco Seno d'Elvio 13A | Alba (CN) | Italy | ph. +39 0173 362294 | www.adrianovini.it | info@adrianovini.it

