

# Langhe

DOC

# Bianco

# Rapui

Seghesio

*White wine based on the varietal Incrocio Manzoni, a clone studied by Prof. Luigi Manzoni by combining Pinot Bianco and Riesling Renano. The name "Rapui" is inspired by its small, short and squat bunches. For its qualities of finesse and elegance, balanced alcohol content and acidity it is used for the production of high quality wines. From its vinification we obtain a wine with the characteristic delicate aroma of Pinot Bianco and the typical very fine aroma of Riesling Renan. The wine is full-bodied and greatly balanced.*

**grape variety:** Incrocio Manzoni

**production area:** Monforte d'Alba, Fraz. Castelletto

**soil type:** calcareous clayey marl with presence of sand and gravel

**exposure and height:** North, 300 mt. above sea level

**vineyard surface:** 0.8 hectares

**age of vineyards:** 4 years old

**grape harvest:** by hand at the end of August/early September

**vinification:** soft pressing and immediate separation of the skins. Cold static decantation for cleaning the must. Fermentation for 10-15 days in steel at a controlled temperature. Maturation in steel until bottling.

**color:** pale straw yellow with greenish reflections.

**nose:** hints of citrus, peach, white flowers and mineral notes in the background .

**taste:** savory palate, supported by a nice freshness and persistence.

**food pairings:** fish dishes, dishes based on soft cheeses, vegetables and white meats or shellfish. Excellent as an aperitif but also as an end of the evening.



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