

"Tutto dipende da dove Vuoi Andare" Langhe Rosso

Canelli, Italy



50/50 Nebbiolo & Barbera
24 months oak barrels
13% alcohol
915 cases produced

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| Wine | : "Tutto dipende da dove Vuoi Andare" Langhe Rosso DOC "It all depends on where you want to go" |
| Appellation | : Langhe DOC |
| Grape varietal | : Nebbiolo 50% - 50% Barbera d'Alba |
| Area of origin | : Castagnito |
| Age of vines | : 30 years old |
| Altitude | : 300 - 340 meters above sea level |
| Soil | : Chalky clay soil |
| Harvest | : Late September and mid-October |
| Yield per hectare | : 9 tons |
| Vinification | : De-stemming, crushing by machine. Red wine vinification with temperature control and daily pumping. Maceration of 5-6 days. |
| Aging | : 24 months in oak barrels and 10-12 months in bottle. |
| Color | : Deep ruby red with slight garnet hue. |
| Nose | : Balanced, intense, delicately ethereal, with hints of ripe fruit and spices. |
| Taste | : Rich, well-balanced, soft and persistent. Hints of spices recognizable. |



Scaglione is an independent-minded and quietly humorous character, with a deep understanding of his native Piedmont. This blend of Nebbiolo and Barbera, aged for two years in oak, is guaranteed to slow down your pace of life for a little while.

"It all depends on where you want to go" is Gabriele Scaglione's first wine- the wine which lead him back to Piedmont.

He presents a wine that is pleasantly spicy with notes of leather, tobacco and herbs- a darn good drink. Equal parts Nebbiolo and Barbera, "Tutto Rosso" holds true to the characteristics of these grapes- rich, well-balanced, soft and persistent. Deep, ruby red color with slight hues of garnet trap the sole. The delicately ethereal nose of balanced intensity- soft ripe fruit and light spices fetter you to the glass. Rich, well-balanced, soft and persistent; respectful.

Serve with antipasti or Pappardelle with Lamb Ragù and a dollop of fresh ricotta and chopped mint. Perfect for beef tenderloin with fresh herbs and mushrooms, as well as, stronger aged cheeses.