

*pentita*  
**L'ASTEMIA**

→ **Cultivation area:**  
Langhe

→ **Grape variety:**  
native vines

→ **Vinification:**  
maceration for approx. 30 days

→ **Aging:**  
10 months in barrels

→ **Serve at:**  
14/16 °C

# VINO ROSSO DINAMICO®

A wine which pays tribute to the great vines which have made the Langhe famous and the hard work which has shaped the landscape.

This wine, which has no denomination, brings together the crowning features of all of the vineyards which contribute to it to create a harmonious and highly enjoyable drink.

The different vines used enable the wine to draw upon their various personalities to create a mix which is both balanced and elegant.

An honest, soft and juicy red wine which is highly drinkable. Very fresh and fruity on the nose which stand out notes of small red fruits. It lands agile and light upon the palate, with spicy mineral traits with hints of fresh and more mature fruit.

A vivacious tannin wrapped in a good body with a fair degree of acidity which makes it both enjoyable and easy to pair with a range of foods.

