



SYBADO LANGHE ROSSO D.O.C.

Classification: Langhe DOC

Variety: 60% Dolcetto, 30% Barbera, 10% Syrah

Provenance: Madonna delle Grazie and Barbera from the Pieve area

Altitude: 450 m.,

Vinification and maturing: Maceration for 9 days at 25 ° in inox tanks, aging 18 months in inox tanks.

Organoleptic characteristics: the color is deep ruby red with a spicy, red berry bouquet. The taste is medium - full body with spices and red fruits.

Serve with: pairs well with poultry, grilled red meats and red sauce pasta.

Serving temperature: 65F°



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