



Azienda Agricola F.lli Seghesio di Seghesio A. & R. s.s.

LANGHE DOC BIANCO "RAPUI"

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.

Varietal: Incrocio Manzoni

ZONE OF PRODUCTION: Monforte d'Alba – Fraz. Castelletto

SOIL: calcareous clayey marl with presence of sand and gravel

EXPOSURE and ALTITUDE: North – 300 meters asl

VINEYARD EXTENTION: 0.8 ha

AVERAGE AGE OF THE PLANTS: 4 anni

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

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

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.