



WINES OF LANGHE AND ROERO

Vino Rosso Dimartina

Dimartina takes its name from Martina, Mauro Molino's daughter. Born to celebrate her entry into the company in 2008, it has become one of our favourite wines. Ideal in combination with meat dishes, Bolognese lasagna or cheese.

Grape varietal: Nebbiolo, Barbera, Merlot, Cabernet

Soil: calcareous/clayey

Harvest time: late September, early October

Vinification: maceration in contact with the grape skins for a duration of 4 days, alcoholic and malolactic fermentation in steel tanks, ageing in steel tanks

In the glass: a wine with fruity and spicy hints. A dynamic and cheerful blend, where four varieties perfectly support each other. The local vineyards of Barbera and Nebbiolo are always identifiable thanks to their softness and structure