

# Cascina Ballarin

## LANGHE ROSSO DOC Ballarin Ultimi Grappoli

**Grape varietal:** Barbera and Nebbiolo

**Vineyard of origin:** La Morra

**Ceppi/hectare:** 5000 circa

**Planting layout:** 2.30 x 0.90 m

**Altitude:** 250 metres a.s.l.

**Exposure:** south-west

**Vine training technique:** guyot

**Age of vines:** 10-40 years

**Yield per hectare:** 50 quintals of grapes/ha

**Soil:** limestone – blue marlstone

**Harvest:** November

**Vinification:** traditional in temperature controlled tanks

**Ageing:** 18 months in barriques

**Further ageing:** 12 months in the bottle

**Sensory characteristics:** Bright and deep ruby red colour with purple notes. Rich bouquet of plum and wild berries, ripe and pulpy cherry. Remarkably fruity palate with delicate tannins, full-bodied with a lovely finish. Pairs nicely with pasta dishes, red meat, medium-aged and aged cheese.

### INTERESTING FACTS

*The name “Ultimi Grappoli” (english: last clusters) has been chosen for this wine because to produce it we use the overripe Nebbiolo and Barbera grapes, that we deliberately leave on the vines for a few extra days at the end of the harvest. They are actually the LAST CLUSTERS to be harvested in the fall.*



**Cascina Ballarin**

Frazione Annunziata 115  
12064 La Morra (CN), Italia  
Tel +39.0173.50365  
cascina@cascinaballarin.it