

Cascina Ballarin

Langhe rosso Ballarin

Grape-varieties: Barbera, Nebbiolo e Cabernet

Vineyard location: La Morra

Vines per hectare: c. 5000

Planting distance: 2,30 x 0,90 m

Altitude: 250 metres a.s.l.

Position: facing south-west

Training system: guyot

Age of vines: 10-40 years

Yield (grapes per hectare): 6000 kg.

Soil: calcareous blue marl

Harvest period: October

Wine-making procedure: traditional in heat-controlled tanks

Maturing: 18 months in oak barrels; 6 months in the bottle

Tasting properties: bright, deep ruby-red; bouquet packed with a mix of fruity and grassy overtones in a nice balance between the cabernet and the local Langa varieties; this balance also shows well on the palate, with a very delicate woody note.

This wine is made by blending Cabernet Sauvignon, Nebbiolo and Barbera d'Alba. The grapes are grown in La Morra and Monforte d'Alba, and the wine is matured in French barriques.



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