



Langhe Dolcetto

Doc

VINE & VINEYARD

Dolcetto grape vineyards with good exposure and elevated position; Guyot training on clay loam soil.

HARVEST & WINE-MAKING

Grapes are selected and harvested manually around the end of September in small boxes; once removed the grape stalks, they ferment at a controlled temperature in stainless steel containers for 10/12 days.

SERVING TEMPERATURE 14°- 16° C

ALCOHOL CONTENT ~ 12,5 / 13,50 % vol.

AGEING ~ 1 / 4 years

RIPENING & REFINING

After fermentation, the wine rests 18 months in stainless steel containers; after being bottled in late summer, it rests several months in the bottle.

ORGANOLEPTIC FEATURES

Colour: ruby-red with purple nuances, limpid and intense. Nose: winy fruited smell with spicy notes. Mouth: harmony and freshness with good persistence and the typical almond finale.

PAIRING

/ Sausage and pepper stew
/ Chickpea soup
/ Tripe soup