

LANGHE DOLCETTO D.O.C.

Dolcetto traditionally stands out for its never mundane frankness and a strong inclination towards amiability.



Grape variety: 100% Dolcetto



Vineyard location: Castellinaldo d'Alba



Alcohol content: 13% - 13,5%



Serving temperature: 14-16°C



Harvest: second half of September



Vinification: destemming of the grapes followed by maceration. Spontaneous fermentation in temperature-controlled steel tanks. Aging in steel



Color: in our interpretation, it appears very dark





Bouquet: immediately releases notes of plum and almond on the nose



Taste: in the mouth, it is austere, then proceeds linearly and well-balanced until a slightly bitter finish



Pairings: a wine for every occasion, which also benefits from a good price-quality ratio

