

  
dal 1956 Produttori nel Roero

## Langhe

Denominazione di Origine Controllata

## Dolcetto



**Variety:** Dolcetto 100%

**Location of vineyards:** Diano d'Alba

**Soil:** clay and Limestone

**Harvest:** mid-September

**Winemaking:** Steel

**Format:** 75 cl.

**Serve at:** 18/20°C

**Vinification:** Maceration takes place in temperature-controlled steel fermentation tanks, and lasts about 4-5 days. Subsequently, the wine rests in steel tanks, where the malolactic fermentation takes place.

After malolactic fermentation, the wine remains in steel tanks until bottling.

**Sensory profile:** The particular composition of the soil and the temperature controlled fermentation enhance the typical characteristics of the Langhe Dolcetto grape variety, which by its nature produces a wine of intense ruby red colour with purple hues. The scent is fresh, fragrant and fruity and the signature maraschino cherry is immediately recognisable.

The taste is dry, pleasantly balanced due to its low acidity. Classic table wine.

Due to its characteristic freshness combined with the perfect combination of good body and fragrance, it is ideal with appetizers, first courses and hearty dishes.

