

LANGHE

Denominazione di Origine Controllata

DOLCETTO

Type of wine: fresh and young red wine, perfectly suited for a whole meal.

Vineyard location: town of Castellinaldo, location Trifulot.

Soil and exposure: placed in the centre of a hill where the soil is particularly sandy and characterized by alkaline pH. Southern exposure.

Grape variety: Dolcetto 100%.

Vinification: selection of grapes during harvesting. Carbonic maceration. Fermentation in stainless steel tanks.

Alcohol content: 12.5 % - Acidity 5 grams per litre.

Ageing: no wood. 3 months in bottles.

Type of bottle: high-shoulder (75cl). Packaging: 12-bottle cases.

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Release: end of March.

Colour: ruby red with light purple reflections.

Smell: light, fruity and reminiscent of its varietal flavours.

Taste: full, fresh, vigorous and fruity.

Evolution: this wine is at its best in the first 2 - 3 years.

Serving temperature: 12 - 14°C



Teo Costa[®]

Azienda Agricola Selezione

Castellinaldo d'Alba (Cn)

Roero - Piemonte - Italia

12050 - Via San Salvario, 1

Tel. +39 0173 213066 - Fax +39 0173 214004

www.teocosta.it - teocosta@teocosta.it

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