

# TRIFULOT® LANGHE

Denominazione di Origine Controllata

This is the first red grape variety to be harvested in Piemonte and its fruits are pleasantly sweet.

In our “wine-tasting” times, our “Trifulot” is enjoyed as a “drinking” wine: the Dolcetto variety has always been considered an enjoyable drinking wine, perfect for Bacchus’ friends who like a pleasant, light and fruity wine with a clean finish.

The name of the vineyard is a reminder of the truffle-seekers (trifulau in our local dialect) who often still scour this land far and wide for the precious white truffles growing under the oak-trees.

**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.

**Aging:** 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

## Castellinaldo d’Alba (Cn)

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