

GIOBBE®

Azienda Agricola Selezione

Langhe

Controlled Designation of Origin

Dolcetto

The Dolcetto grape variety has been considered for decades as a long life elixir. With a low acidity and a low alcohol content is slowly returning to the limelight thanks also to a promotional commitment strongly desired by the Piedmont Region. Wine with intense fruity notes; very balanced that gives a pleasant sensation of fragrance.

TYPE OF WINE

- Young and fresh red wine, easy to drink

LOCATION OF THE VINEYARD

- Historical vineyards of Langa area

STRUCTURE AND TYPE OF SOIL

- Medium hill with sandy soils with alkaline PH and southern exposure

VARIETY OF GRAPES

- Dolcetto 100%

ALCOHOL CONTENT

- 12,5% - acidity: 5,5 gr/l

FERMENTATION AND AGEING

- In steel and glass

BOTTLE TYPE

- Glass Bordelais 0,75 L

PACKAGING

- n. 12 bottles cases

COLOUR

- Purple red tending to garnet

FRAGRANCE

- Winy, fruity and light varietal impact

TASTE

- Full, elegant and enthralling

CONSUMPTION

- It expresses its best in the first 2-3 years of life

SERVING TEMPERATURE

- 16 - 17°C



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