

# GIOBBE®

Azienda Agricola Selezione

## Langhe

Controlled Designation of Origin

### Dolcetto - LIVELY

History teaches us that the red wine par excellence drunk daily by the Piedmontese farmers since antiquity was the Dolcetto. This is a successful autochthonous wine because it is easy to drink, it has a low acidity and it is very pleasant.

#### TYPE OF WINE

- Young red wine, fresh and easy to pair

#### 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

- Ruby red with purple reflections

#### FRAGRANCE

- Winy, fruity and light varietal impact

#### TASTE

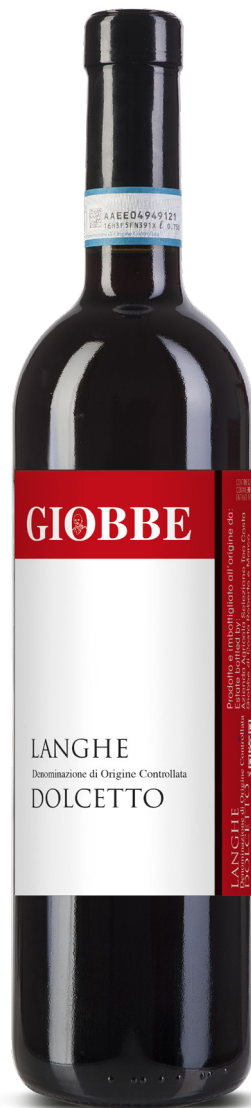
- Warm, enthralling and appealing

#### CONSUMPTION

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

#### SERVING TEMPERATURE

- 16 - 17°C



### Castellinaldo d'Alba (Cn)

Roero - Piemonte - Italia - 12050 Via S. Servasio, 1 - Tel. +39 0173 213066 - Fax +39 0173 214004

[www.teocosta.it](http://www.teocosta.it) - [teocosta@teocosta.it](mailto:teocosta@teocosta.it)