

LANGHE

Controlled Designation of Origin

DOLCETTO

Type of wine: fresh and young red wine, great for the whole meal.

Vineyard location: Municipality of Castellinaldo, Trifulot locality.

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%.

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

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

Aging: 3 months in bottles.

Type of bottle: Bordelais 0,75L.

Packaging: 12-bottles cases.

Colour: ruby red with light purple reflections.

Smell: winy, fruity and slightly varietal impact.

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

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