

TRIFULOT® LANGHE

Controlled Designation of Origin

This is the first red grape variety to be harvested in Piemonte. The “Trifulot” wants to be a wine not too demanding, the Dolcetto infact is ideal for those who seek the pleasure of Bacchus but at the same time the ease of drinking, the digestibility, the natural vinosity. The name of the vineyards of property reminds the “Trifulau”, the misterious truffle seekers who often walk through it to reach the famous oaks below.

Type of wine: fresh and young red wine, great for a 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 0,375 - 0,75 L.

Packaging: 6-12 bottles cases.

Colour: ruby red with light purple reflections.

Smell: light, fruity and with slight varietal impact.

Taste: full, fresh, vigorous and fruity.

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

Serving temperature: 16 - 17°C

Castellinaldo d'Alba (Cn)

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