

LANGHE DOLCETTO D.O.C.

On the Alba hillside Dolcetto has been every day's wine
The vines's name comes from the exceptional sweetness of the grapes,
but the wine is definitely dry



Grape varieties: DOLCETTO 100%

Vineyard location: medium hillside (200-300 m asl)
well-exposed, fairly compact calcareous soil.

Vinification

The grapes harvest is made by hand at the middle of September
The grapes are de-stemmed and soft crushed.
The fermentation takes place in stainless steel tanks
around 8 - 10 days, with floating cap and frequent
pumping over of the must to optimize the extraction of
the polyphenolic substances

Ageing

The wine stays for a short period in stainless steel tanks before the
bottling

Tasting Notes:

Red colour with violet highlights
Fragrant and fruity bouquet
Nicely dry, inviting with a light almondy aftertaste

Food pairing:

It is a simple wine for every day dishes.

Serving temperature: 16°-18° C

Bottle size
Lt. 0,75 -1,50



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