



Langhe Dolcetto (DOC)

Denominazione di Origine Controllata

Grape Variety: 100% Dolcetto

Municipality: Castagnito

Soil: Clayey with sandy marls

Training System: Guyot

Yield: 100ql./Ha

Vinification: Manual Harvest, crushing and de-stemming, soft pressing, temperature-controlled fermentation in horizontal vats and batonnage in in steel tanks.

Maturation: Steel tanks, followed by a short resting time in the bottle.

Alcohol Content: 12% Vol.

Characteristic: The aromatic profile is fruity and spicy with no interferences from the wood. In the mouth, dry, tannic with a nice acidity.

Serving Temperature: 15-18 °C

Food Pairings: Stuffed pasta, young cheeses.



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