



Langhe

Denominazione di Origine Controllata

Dolcetto

Grape Variety: 100% Dolcetto

Municipality: Castagnito Roero

Soil: Clayey with sandy marls

Training System: Guyot

Yield: 100 ql./Ha

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

Ageing: Steel Tanks.

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: perfect pairing with meat dishes like the grilled blue cheeseburger, breaded cutlets, and steaks.



AZIENDA AGRICOLA MASSUCCO F.LLI
Via SERRA, 21/C 12050 CASTAGNITO CN ITALY

