



LANGHE DOLCETTO

FIRST VINTAGE: 1996

It is one of the red wines that has always thrived in our region. Vinified exclusively in steel, our Dolcetto aims to remind you of the house wine: simple and suitable for any meal.

GRAPE VARIETAL: Dolcetto 100%

PRODUCTION AREA: Castellinaldo d'Alba – Roero

SOIL: clay and sandy

EXPOSURE/ ALTITUDE: east and west / 280 m

GROWING/PRUNING: vertical trellis / Guyot

DENSITY: 5,000 vines per hectare

YIELD PER HECTARE: 60 hl

HARVEST: manually, half/end of September

VINIFICATION: 5-7 days skin contact with delestages and pressing; fermentation in controlled temperature stainless steel; maximum regime 28° C

AGEING: 6 months in stainless steel; 6 months in the bottle

BOTTLES PER YEAR: 6,000

SERVE WITH: pasta and second meat dishes

SIZE: 0,75 L



Famiglia Flavio Marchisio