

Langhe Dolcetto DOC

DOC (DENOMINATION OF CONTROLLED ORIGIN)



SOIL: CALCAREOUS – SILICEI – SANDY
HARVEST PERIOD: SEPTEMBER

CHEMICAL ANALYSIS

ALCOOL: 12.00% – 13.00%
SUGARS: 5.00 – 6.00 g/l
ACIDITY: 5.50 – 6.50g/l
SULFUR: 60- 90 mg/l
FEATURE: STILL

ORGANOLEPTIC CHARACTERISTICS:

Color: purple red color
Aroma: fruity and fresh notes
Taste: dry and dry with a light almond aftertaste
Serving temperature: 16-18° C..
It can be kept: for 3-4 years

ACCOMPANYING DISHES

It goes well with everyday dishes. Particularly recommended with salami, risotto and pasta



Via Guglielmo Marconi 55 • Montà D'Alba - Italy
Phone +39(0) 173 975231 • Mobile +39 340 3272683
www.cascinamarchisio.com • info@cascinamarchisio.com