



WINES OF LANGHE AND ROERO

Langhe DOC Dolcetto

A everyday wine, “family wine” par excellence, suitable for all meals and any occasion. Ideal in combination with cured meats and cheese, and why not with a nice pizza!

Grape varietal: Dolcetto

Soil: calcareous/clayey

Harvest time: mid to late September

Vinification: maceration in contact with the grape skins for a duration of 4 days, alcoholic and malolactic fermentation in steel tanks

In the glass: with a violet and red fruit bouquet and almond hints,

This wine is delicious on the palate. Soft and elegant tannins