

Langhe Dolcetto

DENOMINAZIONE DI ORIGINE CONTROLLATA



In the Vineyard

Variety
Dolcetto

Exposure
East West

Altitude
300-550 m above s-l

Soil
Clayey soil

Conduction of the vineyard
Guyot

Age of the vineyard
15-25 years

Density of the strains
3.500 to 4.500 plants/ha

Yield per hectare
10 t/ha

Harvest period
Mid-September



In the Cellar

Winemaking
Fermentation takes place in stainless steel tanks to one temperature between 25°C and 28°C

Aging
Stainless steel tanks

Alcohol content
12,5%

Minimum acidity
4,5 g/l



On the Table

Tasting notes
Medium intensity color with reflections between ruby and purple. The nose has vinous and delicately spiced notes. In the mouth it shows a youthful flavour and some dry tannic notes leaving a bitter aftertaste

Service temperature
16°-18°C

Recommended pairing
Wine suitable for the everyday life of every meal, particularly suitable with first courses such as pasta with red meat sauces or not excessively elaborate main courses of meat



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