

PRODUTTORI DI GOVONE



**LANGHE D.O.C.
DOLCETTO**

DATA SHEET:

AVAILABLE YEAR:

TO BE SPECIFIED

GRAPES:

DOLCETTO 100%

GRADATION:

13,5% Vol.

VINEYARD FEATURES:

PRODUCTION AREA:

GOVONE, DIANO D'ALBA, NEIVE

ALTITUDE:

200 / 300 MT ABOVE SEA LEVEL

CULTIVATION TECHNIQUE:

GUJOT PRUNING

DENSITY:

5.000 PLANTS/ HA

GRAPE PER HECTAR:

100 Q.li/Ha

SOIL:

CALCAREOUS AND SANDY

WINE PRODUCTION FEATURES:

MACERATION:

5 DAYS

AGING:

YOUNG WINE

VINIFICATION:

STEEL

REFINED:

BOTTLE

COLOR:

RUBY RED

TASTE:

DRY, PLEASANTLY BITTER

SERVICE TEMPERATURE:

18 °

PAIRING: MEAT HORS D'OEUVRES AND VEGETABLES, SALAMI, PASTA, YOUNG CHEESE.