
GIUSEPPE ROAGNA



Langhe Dolcetto

Colour: medium-intensity ruby red with deep violet reflections

Bouquet: Fragrant and inviting with fruity cherry notes

Taste: harmonious and full-bodied, with a pleasantly bitter aftertaste

Combinations: it goes with hot appetizers and pasta with seasonal vegetable sauces or delicate meats

Serving temperature: 18 °C

Grape variety: 100% Dolcetto grown with the Guyot method

Alcohol: 12,5%

Total acidity: 5

Harvesting: by hand in boxes

Fermentation: at a controlled temperature (26-28 °C)

Refining: in steel tanks for 6 months

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