

http://www.cascinadelpozzo.com/vini_elenco_en.aspx



Langhe Dolcetto

GRAPE VARIETAL Dolcetto 100%
 PRODUCTION AREA Castellinaldo – Roero
 SOIL clayey-sandy
 EXPOSURE/
 ALTITUDE 280-330 m
 GROWING/PRUNING Guyot vertical trellis
 DENSITY 5,000 vines per hectare
 YIELD PER HECTARE 60 hl
 HARVEST manual, mid September
 VINIFICATION 5-7 days maceration; frequent délestages and pressing;
 maximum regime controlled temperature 28°C
 AGEING 6 months in stainless steel; 6 months in the bottle
 BOTTLES PER YEAR 10,000
 SERVE WITH pasta and second courses



TASTING NOTES

CASTELLINALDO | PIEMONTE | ITALIA

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