

# GIOBBE®

Azienda Agricola

## Langhe

Controlled Designation of Origin

## Dolcetto

History teaches us that the red wine par excellence drunk daily by the Piedmontese farmers since antiquity was the Dolcetto. This is a successful autochthonous wine because it is easy to drink, it has a low acidity and it is very pleasant.

### TYPE OF WINE

- Young red wine, fresh and easy to pair

### LOCATION OF THE VINEYARD

- Historical vineyards of Langa area

### STRUCTURE AND TYPE OF SOIL

- Medium hill with sandy soils with alkaline PH and southern exposure

### VARIETY OF GRAPES

- Dolcetto 100%

### ALCOHOL CONTENT

- 12,5%

### FERMENTATION AND AGEING

- In steel and glass

### BOTTLE TYPE

- Glass Bordelais 0,75 L

### PACKAGING

- n. 12 bottles cases

### COLOUR

- Ruby red with purple reflections

### FRAGRANCE

- Winy, fruity and light varietal impact

### TASTE

- Warm, enthralling and appealing

### CONSUMPTION

- It expresses its best in the first 2-3 years of life

### SERVING TEMPERATURE

- 16 - 17°C



### Castellinaldo d'Alba (Cn)

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