



Elio Filippino



Precious Langhe's wines

Dolcetto d'Alba D.O.C.

DENOMIMAZIONE DI ORIGINE CONTROLLATA

GRAPE: Dolcetto 100%

POSITION: Hillside

EXPOSURE: Southwest

CLIMATE: Cold winters, hot, sunny summers; rain in spring and autumn

HARVEST: Hand-picked during the first ten days of September

CONSERVATION: At a constant temperature between 14-18°C

VINIFICATION: The grapes are pressed and the stalks are removed. The must ferments at a controlled temperature of 26°C. for 5-6 days. After racking, the new wine is put into stainless steel vats until spring, and then it is bottled, refining all its fruity aroma

COLOR: Deep red with violet reflections

NOSE: Fruity bouquet with hints of cherries

TASTE: Smooth and delicate taste that is easy to love

TEMPERATURE: Ideal serving temperature is 16°/18°C. Best to uncork a few minutes before serving to let the wine develop all its fragrance

ALCOHOL: 12,5% - 13 %

