



VIN M ACCAGNO

LANGHE DOLCETTO D.O.C.



General description:

To the right of the Tanaro river, in the area known as Langa, there is a variety of red grape that has shared the fortunes and misfortunes of the population for centuries and has stuck loyally by the side of anyone dedicating attention to the land: this variety is Dolcetto. It is not a very hardy plant, nor is it very resistant to difficulties and disease, but it has remained stubbornly close to grape growers, providing them with sweet, ripe fruits ready for the table, giving them clusters that are suitable for producing a special jam (cognà) and most of all, giving them the raw material to produce a wine with brazen and simple characteristics, that is easy to fall in love with at first sight. After centuries of shared experiences, the grape growers acknowledge the affectionate availability of the Dolcetto which remains, regardless of the passing years, in rows on the hills around Alba, collecting the sunlight and translating it into splendid fruity wines.





VINI MACCAGNO

LANGHE DOLCETTO D.O.C.



Name: Langhe Dolcetto D.O.C.
(Controlled designation of origin).

Grape variety: Dolcetto 100%.

Colour: ruby red.

Bouquet: It has a delicate bouquet of red berries, rose petals and a slight hint of pepper.

Flavour: it is smooth in the mouth, highlighted by freshness and tannins.

Training system: Guyot.

Production: 85 quintals/hectare

Exposure: East.

Vinification: traditional in steel vats with 4-5 day maceration.

Ageing: in steel for 6 months.

Serving temperature: 18-20°C.

Food pairing: ideal as a table wine.

Alcohol content: Alc./Vol. 13%.

Available in: 75 cl e bottle.

Back label

Langhe Dolcetto D.O.C.
(Controlled designation of origin).

Obtained from grapes grown in the specification zone, in the most suitable areas. Intense bouquet, heady and full. With a harmonious and tangy flavour. To be consumed at a temperature of 18-20°C.

Bottled by Vini Maccagno S.a.s.
Ferrere - Italy.
Contains sulphites.
Produced in Italy.
75 cl e Alc./Vol. 13%.