



Langhe DOC Dolcetto 2017

Tasting Notes

VARIETY: 100% **Dolcetto** grapes

COLOUR: intense ruby, with brilliant reflections and shades of purple

SCENT IN PERFUME: wine, typical and pleasant with hints of almond blossoms and violet

FLAVOUR: dry, medium-bodied, harmonious, pleasantly fruity (with nuances of cherry and mulberry), almond aftertaste

BEST SERVED AT: 15-16° C - 58-60° F

FOOD MATCHES: wine for all the meal, the ideal companion every day

VINIFICATION: alcoholic and malolactic fermentation in steel tanks

FINING: in steel tanks

SIZE / FORMAT: 0,75 l

AGEING POTENTIAL: up to 3 years after the harvest



Reviews

I Vini di Veronelli 2016 – 1 stella

I Vini di Veronelli 2015 – 2 stelle

Annuario dei migliori vini italiani 2014 – 87/100

I Vini di Veronelli 2014 – 2 stelle

I Vini di Veronelli 2013 – 1 stella

Annuario dei migliori vini italiani 2013 – 86/100

Vineyard

PRODUCTION AREA: Comuni del Roero

FARMING: traditional - guyot

KG OF GRAPES PER HECTARE: 100 quintals/hectar

WINE PER HECTARE: 7.000 liters

Chemical Analysis

ALCOHOL VOL. (%): 13,35%

SUGAR RATE: 1,70 g/l

TOTAL SO₂: 125 mg/l

FREE SO₂: -

VOLATILE ACIDITY: 0,52 g/l

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