

Cascina Ciapat



LANGHE DOLCETTO DOC

COLOR:

intense ruby red, with purple hues, especially in the foam.

BOUQUET: with hints of ripe red fruit and jam.

TASTE: dry, pleasantly bitter, of moderate acidity, full-bodied, harmonious

FOOD PAIRINGS:

Vegetable and salami appetizers; legume soups, risottos, ravioli; veal and beef

SERVING TEMPERATURE: 17 ° C

ALCOHOLIC CONTENT: 13% vol

HISTORY OF THE VINE: The Dolcetto vine has been attested in Piedmont since the Middle Ages. The Dogliani harvest announcement of 28 August 1593 refers to the “dossetti”; therefore this quote leads us to believe that its cultivation was large in our lands, since ancient times. However, it is only towards the middle of the nineteenth century that we can speak of widespread diffusion. The sweetness of the grape, so much so that it is also consumed as a table grape, gave it its name. On the contrary, however, the wine is dry. Due to its therapeutic qualities as it is rich in iron, manganese and potassium, the Dolcetto grape was the subject, until 1950, of particular diets in which it was the main ingredient, during the harvests. It was called “grape cure”.

HARVEST: manual in the second decade of September, with careful selection of the grapes, both in the vineyard and in the cellar.

VINIFICATION: in classic red with emerged cap with frequent pumping over to improve the extraction of color, aroma while maintaining a controlled temperature of 28/29 ° C, with a maximum of 30 ° C at the beginning of fermentation. Fermentation lasts for about 15 days.

AGING: in stainless steel and bottling in spring.