



Fin Canai
LANGHE
DENOMINAZIONE DI ORIGINE CONTROLLATA
DOLCETTO



Year
2020

Grape Variety
Dolcetto

Vineyard
Cultivation system: espalier cultivation -
guyot pruning
Yield per hectare: 7.500 kg
Soil: sandy and clayey
Harvesting: manual
Vineyards certified organic by Valoritalia

Winemaking
Fermentation case: stainless steel,
temperature-controlled tanks
Fermentation temperature: 28/30°C
Fermentation time: 12/15 days
Malolactic fermentation at 20°C
Ageing: 4 months in steel tanks

Tasting Notes

Colour: ruby red
Flavour: mild and fruity, with notes of plum
and liquorice
Taste: full bodied, velvety and pleasantly
dry
Serving temperature: 18/20°C
Food matching: highly flexible. Superb
with meat based dishes

Alcoholic Content
13% vol

Ageing potential
Excellent within 2/3 years following the
grape harvest

Packaging information
Bottle size: 75 cl
Bottles per case: 12
Shelves: 5
Cases per layer: 11
Cases per pallet: 55
Case size: 32x24.5x31.5
Full case weight: 15.7 kg
Pallet: 80*120*170 euro-epal
EAN: 8029591003148

VIA MATTUTINA, 6 . FRAZIONE SAN MATTEO . 14010 . CISTERNA D'ASTI (AT) . ITALY
TELEFONO 0141 979258 . FAX 0141 979450 . cantinepovero@cantinepovero.com
www.cantinepovero.com

Monferrato

Roero

Langa

