



TECH

Grapes: 100 % Dolcetto.

Vineyard: Located in Treiso and Madonna di Como in the south-west exposure at 350-400 metres above sea level.

Soil: white soil rich in clay and calcareous.

Harvest: We usually pick up the grapes between 15th and 30th of September, according to the climatic conditions of each year.

Fermentation: in stainless steel tanks for 1 week at 24°-26°C.

Ageing: In stainless steel tanks until bottling in the spring following the vintage.

Characteristics: Ruby red in colour with violet hues. Intense aroma of blackberries and red fruit. Full-bodied, fruity and smooth with a slightly bitter after-taste typical of Dolcetto.

The best drinking temperature is between 18 and 20°C.

Average age of the vines: 35 years.



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