



COSTA CATTERINA

WINE & ROOMS

COSTA CATTERINA - THE WINES

Langhe Dolcetto D.O.C.

Dolcetto is a simple, every day wine to drink with any meal. In the old Piedmontese tradition Dolcetto was a loyal companion to drink daily. Although its name may make you think of a sweet wine, Dolcetto is actually a dry wine and has a characteristic bitter aftertaste.

TECHNICAL SHEET

- **Classification:** Appellation of controlled origin (D.O.C.)
- **Type of wine:** Still red
- **Grape:** 100% Dolcetto
- **Colour:** Ruby red.
- **Bouquet:** Intense with hints of mint and red fruits.
- **Taste:** Dry, fruity and harmonic.
- **Serving temperature:** 16-18 ° C
- **Food pairings:** Goes well with any meal.
- **Ageing:** steel, 8 months in wood, bottled 1 year after the harvest.
- **Bottle size:** 0.75 cl.
- **Alcohol percentage:** 13% (it can vary for each vintage).
- **Consumption:** To be drunk in 3 or 4 years after the harvest.



Vinification: After around a month of being in the steel tanks for the alcoholic fermentation, the wine is transferred into big wooden casks of 30hl where it will remain for 8 months. Once the wine has been bottled, it will be aged in the bottles for 4 months.

Azienda Agricola Costa Catterina di Coscia Antonio

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CHARACTERISTICS OF THE VINEYARD

- **Area of production:** Parish of Castellinaldo
- **Height above sea level:** 350 m
- **Sun exposition:** South
- **Year planted:** 1980
- **Vines per hectar:** 3000
- **Growing technique:** Guyot
- **Yeild per hectar:** 90/100 quintals per hectar
- **Soil:** Limestone and clay



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