

Sauvignon, Riesling and Viognier come together, creating a single symphony: our blend "Sinfonie Langhe Doc Bianco". Once again the strong passion for the great international vines of the Dosio winery is celebrated in a new wine: a white with intense floral, vegetable and mineral notes that give it great elegance.



Variety: Sauvignon, Riesling and Viognier

Production area: La Morra

Altitude: 480m asl

Soil composition: limestone and clay

Cultivation method: Guyot **Exposure**: South-East

Harvest: by hand, beginning of September



Vinification: skinned grapes, fermented in temperature controlled tanks at 15°C for 20 days; Ageing: in steel tanks on the yeast with frequent batonnage (stirring)



Colour: intense straw yellow; **Nose**: fruity and complex with great persistence; **Taste**: tasty flavour and acidity with evident notes of white fruits.



Serving temperature: 8-10°C

Food pairings: ideal as an aperitif and excellent with appetizers, fish dishes, omelettes, vegetables and vegetarian courses, white meats. Perfect also with risotto.

Wine suitable both to be enjoyed now and for moderate ageing.



DOSIO

LANGHE Denominazione di Origine Controllata BIANCO

Sinfonie