Dolcetto d'Alba DOC

Dolcetto d'Alba Denominazione di Origine Controllata
Imbettigliate all'erigine nell'Axienda Agricola Estate Bottled
Elic Altare – Viticoltore Fraz. Annunziata – La Morra – Stalia
RED WINE
PRODUCT OF ITALY - PRODOTTO IN ITALIA
750 ml C LC.R.E CN961 ALCOHOL 13% BY VOL.
L 05-08-14 CONTIENE SOLFITI - CONTAINS SULPHITES - ENTHÄLT SULFITE - INDEHOLDER SULFITTER

Appellation: Dolcetto d'Alba doc
Varietal: Dolcetto
Area of production: La Morra
Bottles produced: 10.000 / 15.000
Age of the vines: from 20 to 40 years old
Soil composition: calcareous but also very sandy
Exposure: various, mostly north and north-east

Vinification: maceration on the skins for approximately 2 to 3 days maximum in rotary fermenters with temperature control, ageing in stainless steal tank for about 10 months

Color: intense violet

Nose: aromas of violets and black cherry.

Taste: dry but soft, delicate tannins, full taste of cherries and black cherry. Mediumbodied, easy drinking to be appreciated in the summer months, served a little chilled. In Italy it is considered an excellent everyday wine

Serving suggestion: antipasto, pasta course, white meat, light cheese, salami, pizza, panini