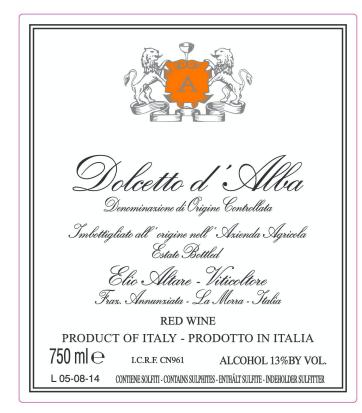
Dolcetto d'Alba DOC



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