

# 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 steel 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. Medium-bodied, 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