

Dolcetto d'Alba doc



Wine name: Dolcetto d' Alba

Varietal: Dolcetto

Area of production: La Morra e Dogliani

Bottles produced: 18.000 / 20.000

Age of the vines: from 20 to 40 years old

Soil composition: calcareous but also very sandy

Exposition: various, mostly north and north-east

Grape yield per hectare: 7,5 tons per hectare

Vinification: Maceration on the skins for approx. 2/3 days in rotary fermentors with temperature control , ageing in stainless steel tank for about 10 months

Colour: intense violet

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

Nose: Aromas of violets and black cherry

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

[» VIEW LABEL](#)