

DOLCETTO D'ALBA DOC

2017



It is a classic fruity Dolcetto d'Alba designed for every day drinking. Aged in steel, fruity scents of sour cherry present in the nose. Wide and soft on the palate, with delicate and persistent flavours, marked by a light almond finish.

GRAPE - Dolcetto 100%

VINEYARDS - A number of vineyards, a total of Ha 1.50 located in La Morra area

SOIL TYPE - Calcareous/Clayey

DENSITY OF PLANTS - 5,500 vines/Ha

PRODUCTION - 7,850 bottles

DATE OF HARVEST - August, 28th 2017

WINEMAKING - Maceration for 4-5 days at 26° C

AGING - 6 months in stainless steel tanks and 2 months fining in bottle

ALCOHOL - 14 % by vol.

ACIDITY - 5,20 g/l

LONGEVITY - From 2 to 6 years

TASTING NOTES - It's a classic Dolcetto for everyday drinking. Deep ruby red color with purple highlights. The aroma is very fruity and characterized by blackberry and marasca cherry scents. On the palate the fruit taste wide up and intensify, maintaining the freshness of this wine. The aftertaste consists of a soft almond sensation

FOOD PAIRINGS - Excellent with poultry, roasted white meat and first courses

SERVING TEMPERATURE - 16°C | 60°F

SIZE - Bottle 0.75 l - Half Bottle 0.375 l