

Dolcetto d'Alba

D.O.C.
DENOMINAZIONE DI ORIGINE CONTROLLATA



Grape variety: 100 % Dolcetto grapes

Region: Piedmont

Origin: Vineyards located in Monforte d'Alba

Altitude: 280-350 m above sea level

Soil type: clayey-calcareous

Exposure: east, west

Training system: traditional guyot

Harvest: manual, in the second half of September

Wine-making process: fermentation within stainless steel barrels, 5-7 days maceration, followed by malolactic fermentation

Ageing and Maturing: Ageing for 6 months in stainless steel barrels and later in bottle

Alcohol content: from 12% by vol to 13.5% by vol, depending on the vintage

Color: ruby red with purplish hues

Bouquet: hints of berries, blackberry, cherry, plum jam

Taste: soft and pleasantly drinkable quality

Served with: appetizers, first courses

Serving temperature: 18° - 20°C

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