

DOLCETTO D'ALBA DOC

MADONNA DI COMO



COLOR: brilliant ruby red with intense purple reflections

PERFUME: intense, it reveals fruity aromas such as those of violets and blackberries.

TASTE: in the mouth, this wine offers a balanced and complex sensation which is made up of fresh fruit, pleasant tannins and a hint of almond in its very long final

VINE: 100% Dolcetto

CULTIVATION AREA: Vineyards located in Madonna di Como, in the commune of Alba. Soil rich in limestone and clay, exposure: south-west. Altitude: between 280 and 300 m. a.s.l.

PRUNING METHOD: Guyot

YIELD PER HECTARE: 8000 Kg, obtained through cluster thinning.

HARVEST TIME: first ten days of September

VINIFICATION: fermentation in temperature-controlled stainless steel vats between 24°C and 26°C for 8-10 days, several rackings and malolactic fermentation.

AGEING: In stainless steel vats for 6 months.

LIFE SPAN OF THIS WINE: It expresses its very pleasant typical features in its first 3-4 years.

SERVING TEMPERATURE: 15 - 16 °C.

PAIRINGS: Thanks to its freshness and perfume, it goes very well with Piedmontese starters, such as carne cruda all'Albese (finely sliced raw beef), Russian salad and vitello tonnato (veal with tuna sauce), as well as with first courses like tajarin and agnolotti. It is great with meat dishes too. Try this Dolcetto d'Alba with a warm and fascinating personality which is typical of the wines coming from Madonna di Como!