

DOLCETTO D'ALBA D.O.C.

GRAPE TYPE

Dolcetto.

PRODUCTION AREA

Production area of Dolcetto d'Alba D.O.C.

HARVEST

Manual, late September.

WINE-MAKING PROCESS

Destemming and fermentation in stainless steel vats for about 8-10 days.

AGEING

After malolactic fermentation, the wine is put in the spring in the bottle where it will continue its refinement.

PAIRINGS

Perfect accompaniment for appetizers, pasta and risottos, white and red meat main courses.

SERVING TEMPERATURE

16°-18°C

FEATURES

The colour is ruby red, clear and transparent, with tinges of purple. The nose is fruity and winy. Full-body, rich taste, with a slightly almond finish typical of the appellation.

