

Dolcetto d'Alba DOC



Denomination: Dolcetto d'Alba DOC

Variety: 100% Dolcetto

Location: Serralunga d'Alba (CN)

Total Acidity: 5.5 g/l

Dry Extaract: 23 g/l

Description: In the Langhe region, Dolcetto has always been considered a nice everyday wine, easy to drink and extremely versatile. This is a wine meant to be drunk young (2-3 years), when its classic fresh and fruity taste is at its best. A lot of care is put into vinification, a few days of maceration and a short aging period in stainless steel vats to enhance its natural features.

Winemaking

Vinification: Traditional in temperature controlled stainless steel vats.

Aging: 6 months in bottle.

Tasting Notes

Colour: Ruby red with purple highlights.

Bouquet: Floral and fruity, fresh and pleasant.

Taste: Charmingly fresh, cherries and red berries aromas are especially present in this Dolcetto. The aftertaste is dry with a touch of almond.

Food Pairing: Perfect with tasty appetizers, pasta and fresh cheeses.