



Murrae

DOLCETTO D'ALBA 2010

Denominazione di Origine Controllata

Name Named after the ancient name of La Morra

Grape Dolcetto 100%

Vineyards A number of vineyards, a total of 1,80 Ha located in La Morra town

Soil type Calcareous and clayey

Yields per hectare 50 Hl/Ha – 1,80 Kg per vine

Density of plants 4.800 vines/Ha

Production 16200 bottles

Date of harvest 17-18 September 2010

Winemaking Maceration for 4-5 days at 26°C

Ageing Six months in stainless steel tanks and two months fining in bottle

Alcohol 12,5 % by vol.

Acidity 5,50 g/l

Longevity From two to four years

Tasting notes Deep ruby red colour with purple highlights. Rich, fresh and fruity bouquet, with scents of marasca cherry. The wine is dry, velvety and lingering in the mouth. Slightly bitter on the finish.

Food pairings Excellent with poultry, roasted white meat and first courses.

Serving temperature 16°/18°C – 61/65°F

Size Bottle 0,75 l – Half bottle 0,375 l