

DOLCETTO D'ALBA DOC

2019

A classic fruity Dolcetto d'Alba, ideal as an everyday drinking. The fining in stainless steel emphasizes its natural fruity scents of sour cherry and violets. Wide and soft on the palate, with delicate and persistent flavors, marked by a light almond finish.



GRAPE - Dolcetto 100%

VINEYARDS - - Several vineyards, a total of Ha 0.90 located in La Morra.

SOIL TYPE - Mix of limestone and clay

DENSITY OF PLANTS - 5,500 vines/Ha

PRODUCTION - 8,150 bottles

DATE OF HARVEST - September, 19th 2019

WINEMAKING - Maceration for 4-5 days at 26° C (79° F)

AGING - 6 months in stainless steel tanks and 2 months in bottle

ALCOHOL - 12.90 % by vol.

ACIDITY - 5.50 g/l

LONGEVITY - From 2 to 6 years

TASTING NOTES - It's a classic Dolcetto, the traditional everyday drinking wine of the Langhe. Deep ruby red color with purple highlights. The aroma is very fruity and characterized by blackberry and marasca cherry scents. On the palate, the fruity flavor becomes even more intense, maintaining the freshness of this wine. The aftertaste reveals a light bitterish almond note, that enhances the drinkability.

FOOD PAIRINGS - Excellent with poultry, roasted white meat and first courses

SERVING TEMPERATURE - 16°C | 60°F

SIZE - Bottle 0.75 l - Half Bottle 0.375 l