

Dolcetto d'Alba DOC



Region: Piemonte

Varietal: 100% Dolcetto

Vineyard: Family-owned hillside vineyards since 1969 located in the Langhe (San Rocco Seno d'Elvio) and (Treiso) villages.

Soil: Mostly calcareous and clay

Vines per Hectare: 5000

Vine Training: Guyot

Altitude: 250-400 feet above sea level

Total Production: 2500 cases

Vinification Process: Grapes are hand harvested in October after which a soft pressing takes place in a horizontal press. Must is then fermented on the skins at 20°C for 7 days. The wine rests in stainless steels vats for 6-8 months. After bottling, the wine is aged in the cellars for 3 months and then released.

Alcohol Content: 13%.

Residual Sugar: 3g/liter

Color: Bright violet color.

Bouquet: Fragrant scent of cherry and plum.

Tasting Notes: Notes of blackberry jam and wild strawberry. Perfect with all hot and cold antipasti, cured meats, pasta and cheeses.

Food Pairing: Perfect with all hot and cold antipasti, cured meats, pasta and cheeses.

Ageing: 3-5 years

Serving Temp: 68°F (20°C)

UPC: 783655006558