

**DOLCETTO D'ALBA D.O.C.**

TECHNICAL NOTES

Classification: Piemontese D.o.c. red wine.

Grape variety: dolcetto.

Soil type: hilly with a southwest exposure, at an altitude of 200/250 meters; poor calcareous and marly soils.

Harvest time: second week of September.

Production: soft pressed and stainless steel fermented with a short maceration of 4-5 days. Once the fermentation is complete, the wine is held in stainless steel tanks.

Storing: in a cool environment at a constant temperature below 18/20°C.

TASTING NOTES

Color: ruby red with violet hues.

Aroma: fruity and delicate. Characteristic with unmistakable notes of violets.

Palate: dry, harmonious and balanced with a subtle hint of bitter almonds.

Pairing: dolcetto is considered to be a wine to drink throughout a whole meal. Ideal for pastas and braised or stewed red meats.

Serving Temperature: should be served at 18/20°C.

