



Dolcetto d'Alba D.o.c

VINEYARDS

In the municipality of Barolo.

GRAPE VARIETY

100% Dolcetto.

SURFACE AREA

Approximately 0.30 hectares.

SOIL, EXPOSURE AND ALTITUDE

White soils with calcareous components, western exposure and an altitude of 230 meters.

YEAR OF PLANTING

1986.

VINIFICATION

Vinification is carried out in temperature-controlled stainless steel tanks with skin-contact fermentation for several days. This is followed by racking and immediate malolactic fermentation. After refining for several months in stainless steel, the wine is bottled to enhance its freshness and fragrance.

CHARACTERISTICS

The aroma is vinous with tones of flowers and fresh fruit. The flavor is dry with a slight almond aftertaste.

SERVING TEMPERATURE

16-17 degrees C.

FORMATS AVAILABLE

750mL Bottles.

