



## DOLCETTO D'ALBA D.O.C.

Grape Variety:  
Dolcetto 100%.

Vineyard:  
Located in the municipality of Verduno.

Exposure:  
South-East.

Altitude:  
233 m above sea level.

Total Surface Area:  
0,40 ha.

Soil Composition:  
Calcareous clay.

Vine Training System:  
Simple Guyot.

Yield:  
9.000 kg/ha.

Harvest:  
Manual.

Wine Making: Fermentation (7 days) in steel barrels at a controlled temperature of 24°/25° C. Frequent pumping over (2/3 times a day). Malolactic fermentation in concrete tanks.

Wine ageing: In steel for six months.

Tasting Notes: Dry, medium-bodied and fragrant, suitable for consumption throughout the meal. Full of fresh and fruity aromas, the palate is harmonious and balanced. An approachable wine that is easy to understand and appreciate.

Serving Suggestions: Pasta, white meat and, generally speaking, any type of cuisine. Serve at a temperature of 18°C.