



DOLCETTO D'ALBA DOC

Bright, well-balanced and smooth with lush notes of Bing cherries and red raspberries. The acidity is balanced by excellent fruit character and a long, savory finish.

Region: Piedmont, Italy
Appellation: Dolcetto d'Alba D.O.C.
Grape: 100% Dolcetto

Vinification: The Dolcetto grapes are picked when they are fully ripe and then vinified immediately in stainless steel tanks. Average time of maceration is 5 days.

Aging: Wine is stored in stainless steel tanks until bottling.

Color: Intense ruby-red with violet highlights

Aroma: Fresh and clean on the nose with lush aromas of Bing cherries and red raspberries.

Palate: Well-balanced with a well-structured acidity leading to an elegant finish.

Serving suggestions: Dolcetto is the everyday wine of the Piemontese people. This wine pairs particularly well with antipasto, pasta dishes and grilled meats.

Alcohol: 13.5%

