

Dolcetto d'Alba D.O.C.



Grape Variety: Dolcetto

Production process: fermentation with maceration of the crushed grapes for approx. 1 week - Soft pressing of the marcs - Malolactic fermentation of the wine - Wine finished in steel vats

Alcohol: 12% vol.

Sugar Content: 2gr/l

Colour: Ruby red

Bouquet: Vinous with notes of liquorice and red-berry fruits

Taste: Soft with good body and notes of almond on the aftertaste

Serving Temperature: 18°-20°C

Food pairings: Can be enjoyed throughout most meals