



Dolcetto d'Alba D.O.C.



Grape-variety: Dolcetto 100%

Vinification: This variety is generally harvested before Barbera, and the grapes ferment on the skins for 5 days at the most. The wine is ready for drinking around 6 months following the crushing of the grapes.

Alc. by vol.: Varies between 12.5% and 14.5% depending on the vintage.

Tasting notes: **Colour:** bright ruby red, with good intensity and violet highlights.
Nose: well-balanced, with hints of cherry, blackberry, red currant and roses.
Taste: luscious, slightly dry, with good body and balance on the mouth.

Pairings: An easy-drinking, universal wine that goes well with all dishes, especially cold cuts, starters and first courses.