



DOSIO



Dolcetto d'Alba D.O.C. 2016

Grapes: 100% Dolcetto

Vineyard:

Production Area: La Morra

Altitude: 480 m. above sea level

Soil composition: limestone and clay

Exposure: South – Southwest

Average yield: 70 quintals/hectare

Training system: Guyot

Harvest period: Mid-September

Cellar:

Vinification: stemmer-crusher, maceration in temperature controlled tanks at 25–26 °C with daily pumpover for 5–6 days and successive malolactic fermentation

Maturation: Stainless steel tanks

Tasting notes:

Color: ruby red with purple reflections

Nose: fresh notes of violets and cherries

Taste: well balanced structure with pleasant almond aftertaste

Recommended pairings: ideal for all meals, especially delicate first courses and red and white meats

Alcohol content: 13.5%