



Dolcetto d'Alba

Denominazione di Origine Controllata

DENOMINATION: Dolcetto d'Alba D.O.C.
AREA OF PRODUCTION: Neviglie
VINES: Dolcetto
ALTITUDE OF VINEYARDS: 470m. a.s.l.
TYPE OF SOIL: calcareous clay
EXPOSURE: south/east
NR. OF BOTTLES PRODUCED: 14,50 hL- 1900 bt.
VINIFICATION: with maceration of 6 days
AGEING: steel

ALCOHOL: 12,5% vol.
TOTAL ACIDITY: 5,5 g/L
RESIDUAL SUGAR: <0,2 g/L

COLOR: ruby red with violet highlights
SMELL: floral e fruity
TASTE: Fresh and balanced
PAIRING: suitable for the whole meal, perfect with traditional Piedmont's dishes.



Dolcetto wine comes from the highest altitude vineyards. It is the wine of the local tradition, who always accompanies all family meals. With a bright ruby red color and a fruity fragrance, it has a dry and decisive taste that ends in notes of bitter almond and tannin. It perfectly suits homemade pasta dishes and cold cuts.

The recommended service temperature is between 17 and 19 ° C.