Dolcetto d'Alba DOC







Tasting Notes
Rich nose with notes of flowers,cherries and peaches with a light touch of oak. Full and balanced on the palate, with elegant almond notes on the finish and aftertaste

Floral ★★★½☆	**Spicy** ★☆☆☆☆
Fruity ★★★★☆	**Balsamic** ☆☆☆☆☆

Recommended with
A wine for all meals and an ideal accompaniment especially for pasta dishes and mild

dishes, fresh
cheeses

Service Temperature
18°C

Rating: Not Rated Yet
Ask a question about this product

ManufacturerBaroni delle Casate

Description

Origin
Santo Stefano Belbo hills, Camo e Cossano Belbo

Grapes
100% Dolcetto

Alcohol
12% vol

Vinification
The hand-harvested grapes are destemmed and softly crushed. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks at a maximum of 20°C. Maceration lasts about 10 days

Fining
Half shape = 6 months
Full shape = 1 year

steel wood bottle