

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 ★★★★★ **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
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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