



DOLCETTO D'ALBA

LE LISTE

Denominazione:

Denominazione di Origine Controllata

Pruning: Guyot

Varietal: Dolcetto 100%

Harvest period: hand-picking with selection the second week of September

Yield per hectare: 9000 Kg/Ha

Vinification: 8-10 days floating cap and 4 - 6 daily pumpings.

Maturation: in steel.

Sensory characteristics:

Ruby red color with purplish reflexes

The perfume is yielded, with hints of ciliege and bitter almond.

The taste is dry, persistent with bitterish aftertaste typically.

Pairings: ideal accompaniment of classic Piedmontese appetizers, such as carne cruda, vitello tonnato and cold cuts.



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