

DOLCETTO D'ALBA LE LISTE

This wine has always been a favourite of those who love the firmness of tannin and hints of fruit. Characteristics determined by the still rather hot and prickly September sun that accompanies the harvest.
Aged in steel.

Appellation: Denominazione di Origine Controllata.

Vine training system: Gujot.

Grape variety: 100% Dolcetto

Soil composition and exposure: Calcareous, clayey soil. Easterly exposure.

Altitude: Approx. 210 metres above sea level.

Harvesting: The grapes are hand-picked and selected in the second week of September.

Yield per hectare: 9,000 Kg/Ha max. by law.

Yield in wine: 63 HI/Ha

Vinification: 8-10 days with floating cap, pumped over 3-5 times a day.

Ageing: In steel.

Storage: Maximum 5/6 years.

Sensory profile:

COLOUR: Ruby red, with purplish highlights.

BOUQUET: Vinous, with scents of cherry and bitter almond.

PALATE: Dry, persistent, with a characteristic bitterish aftertaste.

Pairings: Ideal with traditional Piedmontese antipasti, such as Albese-style raw steak, Vitello tonnato (slow cooked veal served cold with tuna mayonnaise) and charcuterie.