



DOLCETTO D'ALBA

Young, tempting, scented.
A must for lovers of tradition.

Dolcetto is a piece of Langhe history, a pleasant young red wine to be sipped with characteristic local dishes. Dry, good body, smooth, balanced, slightly tannic, quite persistent.

TECHNICAL DATASHEET

Type of wine: red

Appellation: Dolcetto d'Alba di Treiso

Classification: D.O.C.

Production zone: Treiso

Grape variety: Dolcetto

Type of soil: grey marl, sand

Exposure: South-westerly

Vinification and ageing: vinification on skins, fermentation in steel tanks

Colour: bright red with purplish highlights

Palate: dry, good body, smooth, balanced, slightly tannic, quite persistent

Bouquet: intense, sophisticated, fruity

Pairings: antipasti, cured meats, rice and pasta dishes

Serving temperature: 16° C

Alcohol content: approx. 12.5% vol.

