



DOLCETTO D'ALBA DOC

Dolcetto d'Alba is one of seven Dolcetto DOCs produced in Italy's north-western Piedmont region. The wine is named after the grape from which it is made and the area where it is produced

Denomination: Dolcetto d'Alba DOC

Grape variety: 100 % Dolcetto

Vine-training system: Guyot

Growing location: Alba, Albaretto della Torre, Barolo, Castiglione Falletto, Cherasco, Grinzane Cavour, La Morra, Monforte d'Alba, Montelupo Albese, Novello, Serralunga d'Alba, Verduno, Roddi, Roddino

Soil: Clayey-calcareous, calcareous-siliceous

Grape-harvest: September

Max. Crop/hectare: 9 metric tons

Yield in wine: 70%

Alcohol percentage: 13 % Vol

Color: It has a characteristically purplish ruby-red color

Perfume: Winey, inviting, with varietal character

Taste: Wine noted for its juicy fruit character, low levels of acidity and mild tannins. its aromas are reminiscent of lavender and violets with a hint of almonds and bitterish aftertaste

Food match: It 's a wine for the whole meal

Wine making: De-stemming, soft pressing of the grapes, fermentation and maceration on the skins for approx. 7/8 days at a controlled temperature. Microoxygenation in order to soften the tannins and to elevate the nose. After the malolactic fermentation, the wine is stored in steel tanks and then bottled.

Temperature of service: 16 – 20 ° C

Glass recommended: Ballon

Ageing: None

Conservation: Cold storage in fresh wine cellars



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