



CANTINA MOSCONE

Dolcetto d'Alba "C'è" D.o.c.

Vineyards:

- Area: Monforte d'Alba.
- Grapes: Dolcetto 100%.
- Exposure: South, south-west.
- Altitude: 450 – 480 mt s.l.m.
- Strains per hectare: 4500.
- Vine training: Guyot.
- Harvest period: mid-September.



Winery:

Manual harvesting, maceration with the skins for 10 days at a temperature of about 28° C, it completes malolactic fermentation before winter. During spring, it goes into stainless steel tanks and it remains there for a period of at least 12 months.

- Alcohol content: 13,5%.

Tasting:

- Colour: ruby red.
- Smell: Rich and intense of violet and cyclamen, cherry, wild strawberries, and currant followed by spicy hints.
- Flavour: pleasantly dry, medium-bodied, good acidity, and great softness.
- Temperature of service: 18-20°C.
- Food pairing: suitable from aperitif to the main course, particularly well paired with first courses of the Mediterranean tradition containing meat and vegetables.