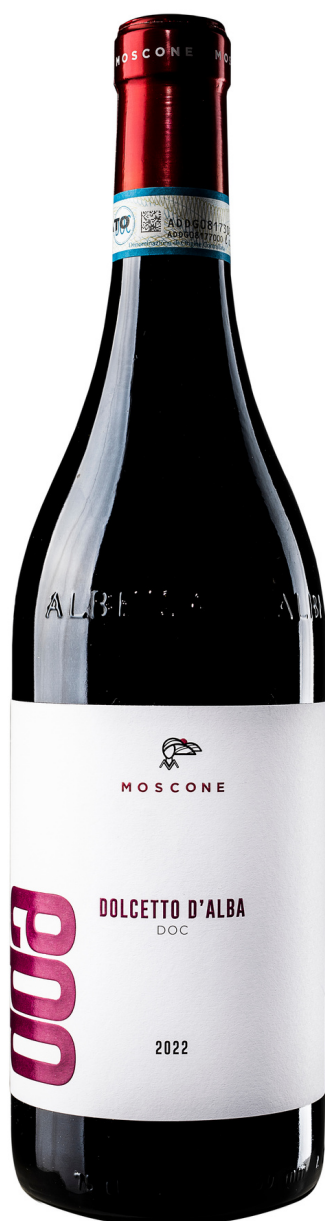




M O S C O N E



It is one of the most typical and widespread grape varieties of Piedmont. It owes its name perhaps to the sweetness of ripe grapes, or according to another theory to the Piedmontese term "dosset", that is, a hill that is not particularly high.

DOLCETTO D'ALBA D.O.C.

VINEYARDS:

Municipality: Monforte d'Alba.

Grapes variety: Dolcetto 100%.

Exposure: South, South-East.

Soil structure: Mainly clay and limestone

Vine training: Guyot.

Harvesting method: Completely manual.

Harvesting period: Second part of September.

VINIFICATION:

After a careful selection we proceed with a soft pressing of the grapes aimed to obtaining only the noblest must.

Following the traditional red vinification,, maceration with the skins takes place for several days at a temperature of about 26° C.

It completes malolactic fermentation before winter and then it remains into stainless steel vats for a while before being bottled.

Before to enter in the market it will rest for some months in bottle.

aging: Stainless steel vats only.

Alcohol content: 13 - 13,5% vol.

Format produced: 0,75 l.

TASTING NOTES:

Sight: Deep ruby red with violet nuances.

Smell: Rich and intense of violet and cyclamen, cherry, wild strawberries, and currant followed by spicy hints.

Palate: Medium-bodied wine, balanced, with soft tannins and smooth acidity.

SERVICE NOTES:

Ideal temperature: 16-18°.

Ideal glass: Medium wide glass for red wines .

Pairings: Particularly suitable with first courses of the Mediterranean tradition containing meat and vegetables.

Disposal

SCATOLA
PAP 20
RACCOLTA CARTA
Verifica le disposizioni del tuo Comune. Riduci il volume della scatola.

BOTTIGLIA	CAPSULA	TAPPO	ETICHETTA
GL71	C/ALU 90	FOR 51	PAP 22
Vetro	Alluminio e metallo	Legno	Carta
A fine vita RACCOLTA DIFFERENZIATA.			
Verifica le disposizioni del tuo Comune.			