



Dolcetto d'Alba

Denominazione di Origine Controllata

Grape Variety: 100% Dolcetto

Municipality: Castagnito

Soil: Clayey with sandy marls

Training System: Guyot

Yield: 90 Ql/Ha Crop thinning for higher quality

Vinification: Crushing and de-stemming, soft pressing, temperature-controlled fermentation in horizontal vats and batonnage in in steel tanks.

Ageing: Steel Tanks.

Alcohol Content: 13 % Vol.

Characteristic: The aromatic profile is fruity and spicy with no interferences from the wood. In the mouth, dry, tannic with a nice acidity.

Serving Temperature: 18 - 20 °C

Food Pairings: Meats, stuffed pastas and young cheeses.



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