



Dolcetto d'Alba doc Rosso

Color: *Deep ruby red with violet rim*

Nose: *Wide, with pronounced fruity aromas of cherry*

Taste: *Dry, full-bodied, fruity and velvety with a slight almond aftertaste*

Grapes: *Dolcetto*

Soil: *Calcareous and clayey structure, not very deep, with sparse sand layers. Good drainage.*

Yield: *80 q.li/Ha*

Alcohol Content: *12.5%*

Vinification: *Vinification requires a maceration-fermentation of a week in cement vats, with pumping over, remixing and re-submerging the wine on a daily basis, as well as temperature control, in case of excessive variations. By achieving malolactic fermentation, the wine ages for 9-10 months in stainless steel casks.*