

Dolcetto d'Alba DOC

DOC (DENOMINATION OF CONTROLLED ORIGIN)



SOIL: MARLY

HARVEST PERIOD: FIRST HALF OF SEPTEMBER

CHEMICAL ANALYSIS

ALCOOL: 13% – 14%

SUGARS: 0-0.1 g/l

ACIDITY: 5.50 – 6.50g/l

SULFUR: 50- 80 mg/l

FEATURE: STILL

ORGANOLEPTIC CHARACTERISTICS:

Color: The color is deep ruby red with deep violet reflections

Aroma: The perfume is enveloping, overwhelmingly vinous and persistent, reminiscent of the crushed grapes which, as they mature, take on hints of red forest berries

Taste: On the palate it is full, elegant, round, with notes of fruit and a pleasantly almond finish. Of great effect with a good balance between its fruity aromas and alcoholic warmth.

Serving temperature: 16-18° C..

It can be kept: for 2/3 anni.

ACCOMPANYING DISHES

A full meal wine, excellent with first and second courses of meat.

