

DOLCETTO D'ALBA DOC



TASTING NOTES

The color is ruby red. The nose is immediate and genuine, reminiscent of violas and cherries with hints of soft fruits and jam, as well as notes of cyclamen and hay, which give a sensation of freshness. Its intense and dry taste is characterized by soft but marked tannins. It is a light body wine where fruity aromas are in perfect balance with the alcoholic note. The finish is pleasantly bitter, with a soft acidity and marked almond notes.

HISTORY AND FACTS

Dolcetto is a local vine traditionally cultivated in Piedmont. Its name derives from its low sourness and the high sweetness of the ripe grapes. Historically, Dolcetto was the trading good between Piedmont and Liguria: the Piedmonte imported from the coast oil, salt and anchovies, which are the main ingredients of one of the most traditional Piedmontese dish: the “Bagna Caoda”.

THE LABEL

The red color conveys the personality of this wine, which is characterized by passion and vitality. It is a versatile wine, which can be enjoyed every day, during dinners with friends, open air lunches and parties without worries. The feminine legs represent the fruity profile and the intense color of Dolcetto. The skirt is an upside-down cupcake, indicating the peculiar bitter aftertaste of this wine. The poem narrates the pleasure of a young, smooth, well-rounded and easy-drinking wine.

PRODUCTION ZONE

The grapes come from Guyot-trained vineyards located in the Langhe territory. The soils are quite solid and rich in clayey marl.

VINIFICATION

The selected and picked grapes, are destemmed and vinified in stainless-steel vats where the alcoholic fermentation starts. The temperature-controlled (28-30° C) maceration lasts about 7-8 days. After its fermentation, the wine goes through a spontaneous malolactic fermentation, which lasts through mid-November. Afterwards it is aged for few months in steel vats in order to maintain its fresh and fruity aromas. This wine is bottled in the spring which follows the harvest with waning moon. It is left to age for few months in the bottle before its release on the market in order to improve its aromatic complexity and smoothness.

SERVING SUGGESTIONS

Serve between 16-18°C in middle-size glasses. It pairs with different traditional dishes, from vegetable starters to veal and beef. It is ideal to accompany light and tasty pasta dishes, vegetables soups and roasted white meat. Dolcetto is also excellent with marbled cheeses, spicy dishes as well as dishes with herbs. Another great paring is with pizza.