

MONFERRATO DOC DOLCETTO

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## THE WINE

### Annual production (avg)

7000

### Vinification

SOFT PRESSING OF THE GRAPES, FOLLOWED BY FERMENTATION WITH THE SKINS FOR 7-8 DAYS IN VESSELS WITH TEMPERATURE CONTROL

### Aging

IN INOX STEEL VESSELS AT CONTROLLED TEMPERATURE FOR 8 TO 9 MONTHS

### Colour

RUBY RED WITH PURPLE HUES, TENDS TO ACQUIRE BROWNISH HUES WITH AGING

### Bouquet

INTENSE AROME OF RED FRUITS, WITH PRONOUNCED UNDERTONES OF CHERRY

### Palate

A WINE OF NOTABLE INTENSITY AND HARMONY, HAS A DISTINCT ALMOND-LIKE FINISH THAT DISTINGUISHES DOLCETTO WINES

### Average alcohol content

12,5 % VOL

### Serve at

16-18 °C

### Refinement

2-4 YEARS



## THE TERROIR

### Production area

OUR VINEYARDS

### Grape variety

DOLCETTO 100%

### Vine density

6000

### Wine age

8-10 YEARS

### Training method

GUYOT

### Sun exposure

SOUTH/SOUTH-EAST

### Soil

CALCAREOUS BASE, MIXED CLAY

### Yield

9000 KG PER HECTARE

