

MONFERRATO DOC DOLCETTO

Typology: Red Wine

Grape Variety: 100% Dolcetto

Production Area: Calosso - 350 m s.l.m.

Soil: Clayey limestone

Pruning : Guyot

Vinification: Fermentation in steel tanks and bottling on the next spring after the harvest

Alcohol: 13 % vol

Colour: Deep Ruby Red

Aroma : Vinous with Intense fruity noted of red fruit

Flavor : soft and drinkable, with low acidity and a slight tannins

Ageing Potential : 3-5 years

Serving Temperature : 16/18°C

Food Pairing: Aperitif, Appetizers, Pasta, White and Red meats and cheeses

