

DOLCETTO D'ALBA DOC



Composition	Dolcetto 100%
Origin	La Morra Frazione Annunziata
Vineyard Terrain	Surface total: 1 ha. Exposition: Southeast Altitude: 350 – 400 mt. (1,150 – 1,300 ft) Soil typology: Limestone & clay
Vineyard Detail	Training method: Guyot Average age: 25 years old Yield: 6 tons /Hectare
Fermentation	In temperature controlled stainless steel vats for no more than seven days. Malolactic completes in stainless steel.
Aging	Rests in stainless steel vats for 10 months prior to bottling. No fining or filtration is used.
Production	6,500 bottles per year approx.

TASTING NOTES

Full of bright cherry fruit, floral hints, and delicate tannins, this fresh Dolcetto is intended to be drunk within the first few years of release.

The refreshing acidity and minerality make it perfect to pair with a variety of antipasti or other simple foods and fresh cheeses.
