

DOLCETTO D ALBA D.O.C.

On the Alba hillside Dolcetto has been every day wine
The vines's name comes from the exceptional sweetness of the grape
but the wine is definitely dry



Grape varieties: DOLCETTO 100%

Vineyard location: medium hillside (200-300 m asl)
well-exposed, fairly compact calcareous soil.

Vinification

The grapes harvest is made by hand in the middle of September
The grapes are de-stemmed and soft crushed.
The fermentation takes place in stainless steel tanks
around 8 - 10 days, with floating cap and frequent
pumping over of the must to optimize the extraction of
the polyphenolic substances

Ageing

The wine stays for a short period in stainless steel tanks before
bottling

Tasting Notes:

Deep red, with violet highlights
Its vinous bouquet is fruity and persistent
Nicely dry, well-balanced with a light almondy aftertaste

Food pairing:

It is perfect for every day meals. It goes well with a myriad of flavors
and all the dishes, particularly with fresh eggs pasta (agnolotti,
tagliatelle), soup, poultry, omelettes
Serving temperature: 16°-18° C

Bottle size

Lt. 0,375 - 0,75 -1,50



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