



Bottle size
Lt. 0,375 - 0,75

DOLCETTO D ALBA MAGALLO D.O.C.

From Alba hillsides's origin, Dolcetto has been every day wine
The vines's name comes from the exceptional sweetness of the grapes,
but the wine is definitely dry

Grape varieties: DOLCETTO 100%

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

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 12 months in large oak barrels followed for a short
period in stainless steel tanks before the bottling and few months
in the bottle.

Tasting Notes:

Deep red, with violet highlights
Fine and fruity bouquet, overtones of plums and black cherries
Nicely dry, well-structured with velvety and full sensations
by the soft tannins. Long fruity aftertaste.

Food pairing:

It is excellent served with starters, pasta dishes, vegetables
and meat dishes.

Serving temperature: 16°-18° C



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