



Dolcetto d'Alba Sitovarei

Designation: Dolcetto d'Alba d.o.c.

Vineyards: village of Neive - Bricco di Neive

Grape-variety: 100% Dolcetto

Yield: 60 hl./hectare

Facing: east-south-west

Soil: calcareous - sandy

Vine-training system: Guyot

Fermentation: in steel for 5 days at a controlled temperature, with traditional pumping of the must over the cap

Ageing: at least 7 months in steel, followed by 2 months maturing in the bottle

Appearance: ruby red tending to violet

Nose: expansive and alluring, with intense bouquet of flowers and fresh fruit including blackberries and wild cherries; delicate, elegant aromas

Taste: dry, bold and well-balanced, with appealingly fine almondy aftertaste

Pairings: good for serving throughout a meal, and ideal with pasta, cheeses and cased meats

Alc. by vol: 12.5%

Serving temperature: 16-18°C