



DOLCETTO D'ALBA D.O.C. LE ROSE

Grape varietal: 100% Dolcetto.

Appellation: municipality of Monforte d'Alba.

Soil: calcareous.

Exposure: East.

Altitude: 300 m.a.s.l.

Slope: 30%.

Cultural notes: organic farming. Low guyot pruning system with planted density of 3500 vines per hectare.

Harvest period: first half of September; hand harvested with careful selection of the clusters.

Vinification: soft crushing of the grapes with de-stemming; static fermentation in steel vats with indigenous yeasts selected from our vineyards at the controlled temperature of 25 °C; maceration for about 8 days, frequent basting of the skins.

Fining: brief ageing in middle capacity oak barrels to allow the malo-lactic fermentation.

Organoleptic characteristics:

COLOR: ruby red with purple hues.

NOSE: intense, fruity and frank (red berries), recalling dried rose.

MOUTH: dry, robust and slightly tannic, hints of almonds.

Food pairings: appetizers, first courses.

Serving suggestions: taste in large glasses which favor oxygenation and enhance the nose. Serve at 16 °C.