



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

Grape varietal: 100% Dolcetto.

Location: municipality of Monforte d'Alba.

Soil: silty clay loam composition.

Exposure: East.

Altitude: 300 m.a.s.l..

Slope: 30%.

Cultural notes: low guyot pruning system with planted density of 5000 vines per hectare. Organic farming.

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

Vinification: soft pressing of the grapes with de-stemming; Fermentation and maceration for 8 days in steel tanks with indigenous yeasts, frequent basting of the skins at a controlled temperature of 25 °C.

Fining: brief maturation in medium sized oak barrels (15-30 hl) in order to promote malolactic fermentation.

Organoleptic characteristics:

COLOR: ruby red with violet highlights.

NOSE: vinous and fruity with floreal hints.

MOUTH: dry, full bodied, slightly bitter, hints of almond.

Food pairings: appetizers, first courses and mixed grills.

Serving suggestions: drink in large glasses which favor oxygenation and enhance the nose. Serve at 16-18 °C.