

# Dolcetto d'Alba

DOC

*Seghesio*

*It is a young and fresh wine, immediately ready to drink. It matures in 50hl steel tanks for 9 months. A pleasant and velvety Dolcetto with ruby red colour and with fresh and fruity bouquet.*

**grape variety:** Dolcetto d'Alba  
**production area:** Monforte d'Alba, Fraz. Castelletto  
**soil type:** mainly clayey and calcareous marl  
**exposure and height:** North, 350 mt. above sea level  
**vineyard surface:** 2 hectares  
**age of vineyards:** 20 years old  
**grape harvest:** by hand, late September

**vinification:** on the skins in rotary fermenters with temperature control between 25-30°C for about 5-7 days. Aging in stainless steel for 10 months, until the bottling.

**color:** bright ruby red.  
**nose:** fresh with red fruits and black cherry notes.  
**taste:** fruity and dry, easy to drink with excellent body and soft tannins.

**food pairings:** cold meats, starters, pasta course, white meat and pizza.



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