

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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