

## MONFERRATO DOC DOLCETTO



DENOMINATION: Monferrato Doc Dolcetto

GRAPE: Dolcetto 100%

VINEYARDS: grapes from different vineyards in Monferrato area

TRAINING SYSTEM: traditional guyot

HARVESTING: manual, at the end of September

VINIFICATION: destemming, pressing and fermentation on the skins for about 10 days at a controlled temperature of 26-28C °.

After some decanting and malolactic fermentation, the wine is left for at least 6 months in steel tanks.

ORGANOLEPTIC CHARACTERISTICS:

- Color: ruby red with violet reflections
- Scent: intense, red fruit with evident hints of cherry
- Taste: marked intensity and taste harmony, with a typical almond at the end

FOOD PAIRING: very well with cold cuts, appetizers, fresh and medium-aged cheeses

SERVING TEMPERATURE: 18 ° C