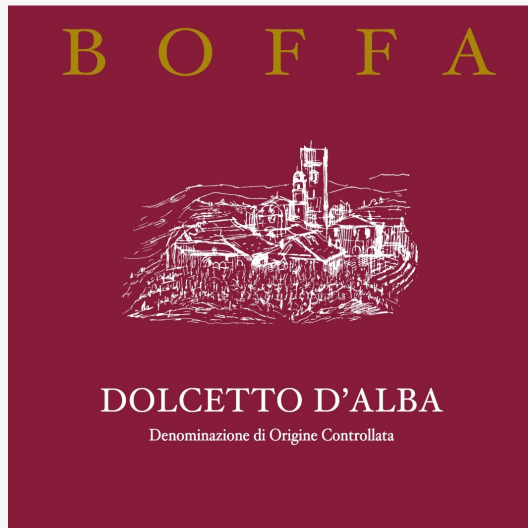


## DOLCETTO DOC



**GRAPES:** Dolcetto

**VINE AGE:** 38 years

**ALTITUDE:** 890 f.a.s.l.

**EXPOSURE:** North - West

**SOIL:** Clay and calcareous



## WINEMAKING

Fermentation in steel tanks with skin maceration. After 10 days the skins are removed and the fermentation is completed in steel tank.

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## REFINEMENT

Aged 3/4 months in steel tank before the bottling.

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## TASTING NOTES

Ruby red color.

The nose is intense, floral, delicate, very fruit

Dry, soft, good structure and a good structure and remarkable balance between the scent and taste.