

Classics



Piemonte Dolcetto

• Piemonte DOC Dolcetto - 750 ml •

Although Dolcetto-variety is one of the more widespread vines in Piedmont region, for our firm it represents a quite limited production, but it does not mean for us less care. It undertakes a controlled temperature maceration process for about 4-5 days. The consumer may be misled by its name thinking it is a sweet wine (in Italian "dolce" means sweet).

Instead, Dolcetto is a typical dry wine, ruby-red coloured with violet overtones, with an agreeable fruity flavour. It has a balanced and agreeable taste, slightly tannic.

Varietal	Dolcetto 100%
Vinification	Grape-stalks removal and pressing; maceration process at controlled temperature in programmable machines.
Alcohol	12,5 % by Vol. *
Garde probable	2-3 years*
Serving Temperature	18° C.
Food pairings	Perfect to be paired with light main courses, red and tasty meat.

*Average data