DOLCETTO D’ALBA
D.O.C.

GRAPE VARIETY:
DOLCETTO 100%

VINEYARDS:
From our family-owned vineyards in Treiso, along with a few very select vineyards of “historical suppliers” who have been growing grapes for our family for generations.

VINIFICATION:
In temperature-controlled stainless steel tanks. Skin contact for a short period of time.

AGEING:
In stainless steel tanks until bottling in the month of March, after the harvest.

NOTES:
Fresh, fruity and fragrant, with body and structure. Spicy, ripe fruit and roundness. Serve at cellar temperature.