DOLCETTO D’ALBA
D.O.C.

GRAPE VARIETY:
DOLCETTO 100%

VINEYARDS:
From our Family-owned vineyards in Treiso (Il Bricco) in the Barbaresco region and in Sinio (Val di Croce and Bricco dello Stornello).

VINIFICATION:
In temperature-controlled stainless-steel tanks. Skin contact maceration 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. Long life. To be served at cellar temperature.