



## DOLCETTO D'ALBA D.O.C.

Grape Variety:  
Dolcetto 100%.

Exposure:  
South-East.

Altitude:  
233 m above sea level.

Total Surface Area:  
0,40 ha.

Soil Composition:  
Calcareous clay.

Vine Training System:  
Simple Guyot.

Yield:  
9.000 kg/ha.

Harvest:  
Manual.

Tasting Notes: Dry, medium-bodied and fragrant, suitable for consumption throughout the meal. Full of fresh and fruity aromas, the palate is harmonious and balanced. An approachable wine that is easy to understand and appreciate.

Serving Suggestions: Pasta, white meat and, generally speaking, any type of cuisine. Serve at a temperature of 18°C.