



DOLCETTO D'ALBA DOC VIGNETO BASARIN

Vine variety: Dolcetto.

Origin: Basarin vineyard located in the Municipality of Neive.

Altitude: 320 ms a.s.l.

Exposure: South-East.

Vines/ha: 4000.

Vine training method: Guyot.

Soil: marly, clay and white tuffaceous.

Wine Making: the grapes are destalked and softly pressed. Fermentation with skin maceration in stainless steel vats at controlled temperature (25°C), followed by malolactic fermentation in stainless steel tanks.

Ageing: 8 months in stainless steel tanks. Further refinement in bottle before releasing.

ORGANOLEPTIC TRAITS

Color: ruby-red with intense purple reflections.

Aroma: intense, vinous, fruity.

Flavor: well persistent, smooth, elegant with a kind of complex character.

Pairing: good with starters, first courses and fresh cheese.

Serving temperature: 17°C.



750 ml



NOTE
