



Dolcetto d'Alba *Pian delle Masche*

TECHNICAL DATA

Variety: 100% Dolcetto

Production area: La Morra

Year planted: 1968

Alcohol content: 12,50/13,00% vol.

Soil: marl-calcareous;

Total surface area: 0,2 HA

Altitude: 300-350 meters above sea level

Exposure: East

Harvest: done manually the first week of September.

Vinification: fermentation for seven days in steel tanks in contact with the skins, pumping over twice a day for the entire duration of fermentation.

Malolactic fermentation: immediately after alcoholic fermentation in steel containers in an environment heated to 20°C.

Refinement: no aging in wood.

Bottling: bottled in April - May of the year following the harvest

Total production: 3200 bottles

ORGANOLEPTIC CHARACTERISTICS

Organoleptic description: intense ruby red color with violet hues. Intense vinous aromas of fresh red fruits, cherries and redcurrants. Slight hints of violet. Soft, full-bodied, slightly dry with a pleasant almond aftertaste.

Ageing capacity: this is a wine that does not have a great ageing capacity and therefore should be consumed 2-3 years after bottling.

Pairings: considered to be a wine for the entire meal, it is particularly suitable for appetizers and main courses.