

DOLCETTO D'ALBA D.O.C.

VIGNA BASARIN

TECHNICAL NOTES

Classification: Piedmontese D.o.c. red wine.

Grape variety: dolcetto.

Soil type: hilly with a southeast exposure, at an altitude of 250 meters; poor, with calcareous marls and sandy soils.

Harvest time: second week of September.

Production: soft pressed and stainless steel fermented with a short maceration of 4-5 days. Once the fermentation is complete, the wine is held in stainless steel tanks for at least 1 year.

Storing: in a cool environment at a constant temperature below 18/20°C.

TASTING NOTES

Color: ruby red with violet hues.

Aroma: fruity and delicate. Characteristic with notes of violets, cherries and plums.

Palate: rich, harmonious, dry with a subtle bitter almond finish.

Pairing: pairs very well with Piedmontese mixed fried dishes, roasted or grilled poultry dishes, and braised or stewed red meats.

Serving Temperature: should be served at 18/20°C.

