



DOLCETTO D'ASTI
Designation of Controlled Origin

DOLCETTO

APPELLATION: Dolcetto d'Asti DOC

GRAPE VARIETY: 100% Dolcetto

PRODUCTION AREA: Castel Boglione

EXPOSURE AND ALTITUDE: west m. 220

AGE VINEYARDS: over 35 years old

SOIL: clay – calcareous

TRAINING SYSTEM: Guyot

HARVEST: hand harvest in the middle of September.

AGEING: stainless steel tanks. 6 months aging in bottle.

ALCOHOL CONTENT: 13- 13,50% vol.

TASTING TEMPERATURE: 16- 18 °C

TECHNICAL NOTES: Dolcetto is an ancient indigenous grape variety that has a prestigious location in the South of Asti. The wine color is ruby red with violet reflections, tending to garnet with evolution. Its aroma has intense red fruit and cherry hints and its flavor is dry, velvety and harmonious, with low acidity and right presence of tannins, which create a pleasant almondy aftertaste.

FOOD MATCHES:
Suitable for all courses, excellent with cold cuts and cheeses.