DOLCETTO D’ALBA DOC

Product name: DOLCETTO D’ALBA DOC
Grape variety: 100% DOLCETTO
Growing location: Langhe area
Vineyard position: south-west
Soil: calcareous and clayey marl
Wine training system: Archetto variation of Guyot system
Planting density: 4000 plants/ha
Grape harvest: September 10th - 20th
Serving temperature: 18 °C

Technical profile
Natural fermentation (without the addition of selected yeasts) is carried out for 12 days at low temperatures, 24-28 °C, followed by a soft pressing and ageing in stainless steel tanks for 4 months at a temperature of 18 °C. The wine is bottled and refines 1 month before release. This traditional process allows the maintenance of the freshness and fruit notes of an easy-to-drink, fragrant and elegant wine.

Perfect pairing
We think it is wrong to recommend a “perfect” food - wine pairing, because everyone have their personal ideas and tastes. However we can suggest with whom it is perfect to drink this wine. With everybody!

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