

## DOLCETTO D'ALBA DENOMINAZIONE DI ORIGINE CONTROLLATA

Grape variety: produced with Dolcetto of Alba grapes.

Soil: hard.

Cultivation system: saw Guyot.

**Harvest period:** generally at the second ten-day period of september according to the predetermined maturation level.

**Colour:** ruby red with violet tints.

**Smell:** winy, fruity and very lingering. **Taste:** full-bodied, soft and harmonic.

Alcoholic content: 13,5% vol.

Coupling: first and second important dishes, game, meat and

cheese at a service temperature of 18  $^{\circ}\text{C}.$ 

**Technical information:** content of 75 cl.

Packing: 6 bottles box.

