



# DOLCETTO D'ALBA

DOC

## Tasting notes

The color is ruby red with intense violet hues. The nose is immediate and genuine, reminiscent of violas and cherries with hints of soft fruits and jam, as well as notes of cyclamen and hay, which give a sensation of freshness. It is an easy-drinking wine; its intense fruity aromas are in perfect balance with the alcoholic note. The finish is pleasantly bitter, with a soft acidity and marked almond notes.

## Food pairing

It pairs with different traditional dishes, from vegetable starters to veal and beef. It is ideal to accompany light and tasty pasta dishes, vegetable soups and roasted white meat. Dolcetto is also excellent with marbled cheeses, spicy dishes as well as dishes with herbs.



### Grape variety

Dolcetto 100%



### Grape

Metodo Guyot



### Appellation

DOC



### Production area

Barbaresco, Langhe



### Alcohol

13,5 %



### Service temperature

16-18 °C



Italian  
Wine  
Atelier

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