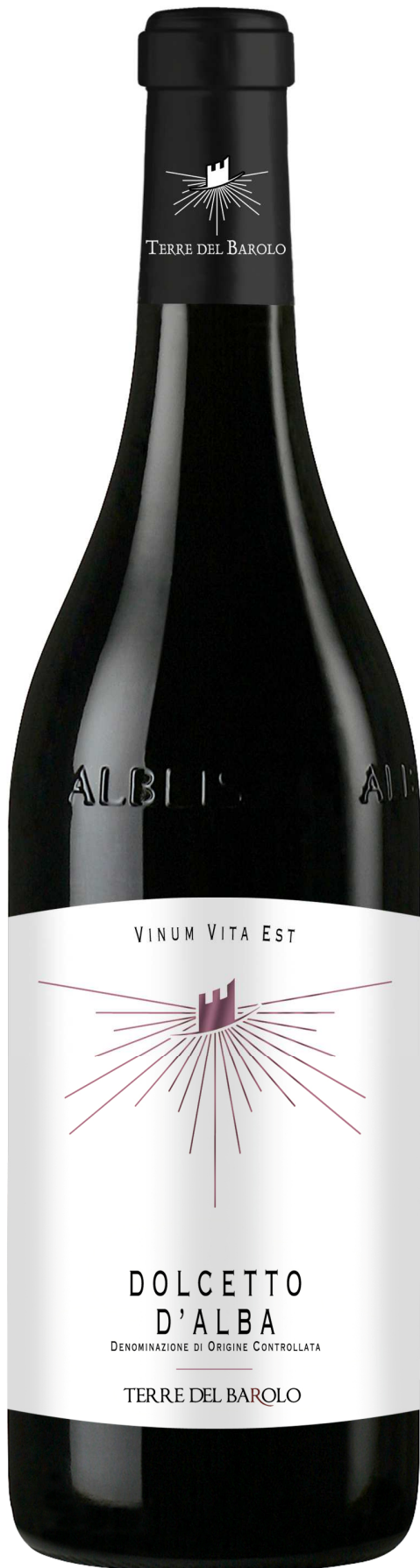


# TERRE DEL BAROLO



## DOLCETTO D'ALBA DOC

**Varietal:** 100% Dolcetto

**Growing locations:** Municipalities in the Langhe area

**Soil:** calcareous clay

**Vine training:** vertical trellis with Guyot pruning

**Picking:** 100% by hand

**Harvest:** mid-late September

**Maximum yield:** 9 tons/ha

**Vinification:** destemming and crushing; alcoholic fermentation and 4-6 days on the skins at a controlled temperature (24-26°C)

**Malolactic fermentation:** complete

**Ageing:** 3-4 months in steel tanks prior to bottling

## TASTING NOTES

**Color:** ruby red with violet nuances

**On the nose:** fresh and fruity

**On the palate:** dry and harmonious, with a pleasant almond aftertaste

**Alcohol:** 13.5% vol.

**Serving temperature:** 16-18°C

**Cellar life:** ready to drink

**Food/wine pairings:** simple starters, pasta and risotto, a perfect match for everyday fare