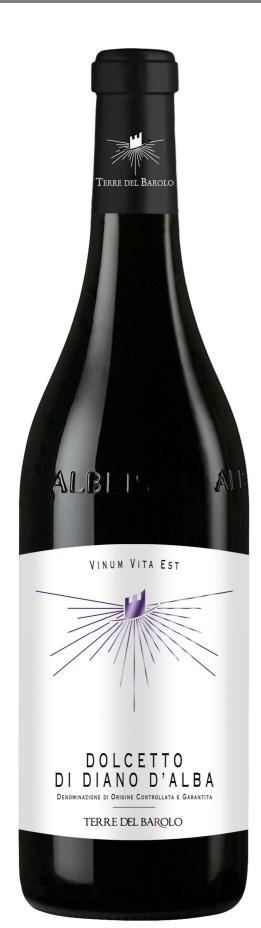
TERRE DEL BAROLO



DOLCETTO DI DIANO D'ALBA DOCG

Varietal: 100% Dolcetto

Growing location: Diano d'Alba

Soil: calcareous clay

Vine training: vertical trellis with Guyot pruning

Picking: 100% by hand

Harvest: late September

Maximum yield: 8 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: intense ruby red with violet nuances

On the nose: rich, with characteristic hints of cherry

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: starters and pasta dishes, white meat mains and mixed boiled meats, cold cuts and semi-mature sheep and

goat's milk cheeses