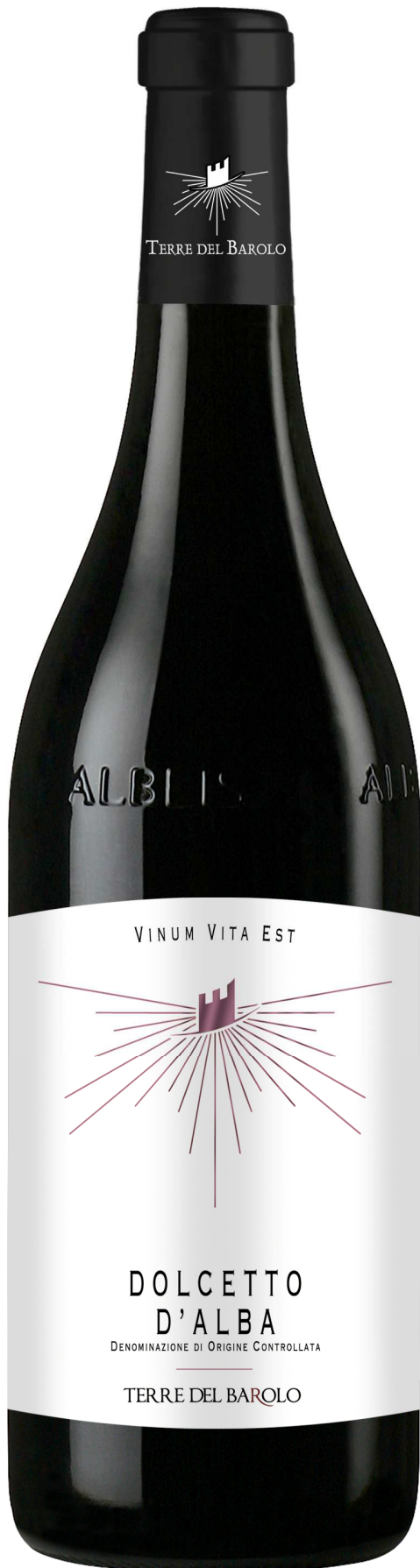


TERRE DEL BAROLO



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: 14% 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