

# 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:** 14% 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