

Dolcetto d'Alba D.O.C. "Bricco Peso"



Wine: Dolcetto d'Alba D.O.C.

Grape vine: 100% Dolcetto d'Alba.

VINEYARD: The vineyards have in average 30-40 years, with south and south-east exposure. The cultivation is low Guyot and the soil has an high percentage of tuff and marne. The production is approximately 5000-6000 Kg for hectare.

WINE-MAKING: The grapes, are pressed in soft way. The alcoholic fermentation is traditional, lasts average from 6 to 7 days and it happens in vats of small dimensions. The bottling happens in the month of April and May and the commercialization starts at the beginning of June.

THE AGING: We suggest to drink at least 1 or 2 months after the bottling. It can be aged.

ORGANOLEPTIC STUDY:

Colour: deep ruby red with violet reflex

Scent: persistent with sensation of ripe fruit

The flavour is out dry of strong body with marked varietals notes, soft; it has a typical intense mark of violet to the aftertaste.

SERVING SUGGESTION: The wine goes well with first plates in kind and it can be drink during the whole meal.

SUGGESTED TEMPARATURE: 16°- 18° C.

