



Dolcetto di Diano d'Alba DOCG

Sörì del Montagrillo

Denomination: Dolcetto di Diano d'Alba DOCG

Production Area: Sörì del Montagrillo, Diano d'Alba (CN)

Grape Variety: Dolcetto 100%

Characteristics of the vineyard: altitude 300 – 320 metres above sea level, with south-west exposure and calcareous clay soil. The breeding form with guyot pruning allows good ventilation and optimal exposure of the grapes to the sun.

Vinification: pressing of the grape and fermentation with 7-10 days. Maceration at controlled temperature.

Aging: 8-10 months in stainless steel tanks and then a short time in the bottle.

Description: ruby red color with violet highlights, at the nose fine and fruity aromas. Dry harmonious taste, balanced with an elegant almond finish.



PESCA VITTORIO AZIENDA AGRICOLA

Via Santa Croce, 20 - 12055, Diano d'Alba (CN) - Italy

E-mail: info@pescavittorio.it • Ph: +39.0173.231785 • Mob: +39.333.89.44.152

www.pescavittorio.it