

Dolcetto di Diano d'Alba

Registered and Guaranteed Designation of Origin (DOCG)

The town of Diano d'Alba is located on one of the highest hills of the Langhe, where Dolcetto has been able to carve out an important space, dominating on the best exposed slopes (SORI).

Characteristics



Grape variety: 100% Dolcetto

Vineyard: 1 ha

Year of planting: 1980/2015

Exposure: South

Aroma: The aroma is intense with hints of ripe cherry



Taste

The taste is fruity with a pleasant almond aftertaste and a very pleasant vinous bouquet.



Vinification

After a short maceration of about 7 days at a controlled temperature, which needs to accentuate the intense and vinous bouquet, our Dolcetto ages for about 6 months in stainless steel tanks before being bottled. After 3 months of aging in bottle, the wine is ready to be sold.



Pairing

You can pair the wine with all the dishes, from the starters to the second courses. It is perfect with fresh Langhe cheese and cold cuts.



Serving temperature

18/20 °C

