



→ **Cultivation area:**
Monforte d'Alba

→ **Exposure and altitude:**
south, south-west; 400m

→ **Grape variety:**
100% Dolcetto

→ **Vinification:**
maceration for 10-12 days

→ **Aging:**
8 months in steel vats

→ **Serve at:**
14/16 °C

DOLCETTO D'ALBA DOC 2018

From the first experiment producing it, in the harvest of 2013, it was clear to those making it that this wine was to be something special: the complexity and elegance of the Dolcetto grape, a centuries old tradition in the Langhe, sourced from slightly looser soils with excellent exposure in Monforte.

A Dolcetto was born with characteristics of harmony and elegance combined with a tannic structure and perfect full bodied balance. A unique interpretation brought to the wine scene from the vines of the Langhe hills where for a long time Dolcetto has been the standard-bearer.

The aroma is intriguing. A scent of fruity notes quickly saturates the nostrils with hints of black cherry, currant and raspberry which over time become jelly.

Dry on the palate with a moderate tannin and a gentle acidity which makes a notable impact on its freshness. The fruit which is perceptible on the nose pervades the palate making this immediately enjoyable.

A fresh, not sweet, wine with a balanced texture, complexity and depth. Ready to drink and be enjoyed.



91 POINTS