



→ **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 2020

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 spicy and intriguing. A scent of fruity notes quickly saturates the nostrils. Dry on the palate with a moderate tannin and a gentle acidity which transmits freshness. The mature fruit and cloves which are perceptible on the nose pervade the palate making this immediately enjoyable.

On the finish the almond aftertaste, characteristic of Dolcetto, is clear. A fresh, not sweet, wine with a balanced texture, complexity and depth.

Ready to drink and be enjoyed.