



DOLCETTO D'ASTI D.O.C. PIANDELPRETE

VARIETY Dolcetto

PRODUCTION AREA Castalbogione - AT

SOIL Calcareous clay

HARVEST Second half of September

VINIFICATION Maceration on the skins in temperature-controlled automatic steel fermenters, with repeated pumping-overs and aeration until the complete conversion of sugars to alcohol. Racking and aging in contact with fine lees follow to facilitate malolactic fermentation

AGING Stainless steel tanks, a minimum of 1 month in the bottle

SERVING TEMPERATURE 13% abv

SENSORYNOTES Intense red. Typical aromas of the variety of origin, with pleasant and distinct hints of red fruit. Harmonious mouth, with moderate acidity and pleasant notes of raspberry and cherry

RECOMMENDED PAIRING Ideal for the entire meal, perfect with stuffed pasta dishes, risottos, meat-based dishes as well as fresh and medium-aged cheeses

SERVING TEMPERATURE 16/18° C

LONGEVITY Drink young

SIZE 75 cl.