DOLCETTO D'ALBA DOC ALDO







Dolcetto is the beginning of the history of viticulture in the Langhe, the root from which everything else has sprung, just like our grandfather Aldo, who is the root of our lives, our family and the estate

PRODUCTION ZONE

East and west-facing vineyards situated in San Rocco Seno d'Elvio (Alba). Elevation: 300 metres above sea level



VINES AND SOIL

4 hectares: vines of approximately 25 years of age on Leguio formations (grey marl alternating with sand layers)

GRAPE VARIETY

Dolcetto



HARVEST

Hand-picked around mid-September

VINIFICATION



PRESENTATION

The freshly-harvested grapes are crushed and de-stemmed immediately. Fermentation is spontaneous in stainless steel tanks at 24°-25° C. The wine is racked after about a week. Spontaneous malolactic fermentation takes place in steel tanks. The wine is cold-stabilised. The wine is bottled in April and



Available formats: 0.75 l and 1.5 l Alcohol content 12.5%-13.5% by volume depending on the vintage Ruby red with violet highlights; fragrant and ambrosial,

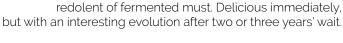
with recognisable plum and cherry notes.

Its characteristic flavour is dry and delicately tart.



HOW

Store in a dark, dry place at constant temperature below 20° C. Serve at between 14°-16° C in a rounded glass to appreciate its transparent colour, to allow for oxygenation and the release of arom.



then bottle-aged for about 9 months.

There's nothing better than a glass of wine still



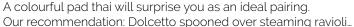
CLASSIC PAIRING

A pairing with bread and raw salame approaches perfection Two Piedmontese antipasti are the ideal companions par excellence: vitello tonnato and anchovies in salsa verde. Total classics for total satisfaction.



UNUSUAL PAIRING

With snails-oven baked or stewed in sauce.



pick up your spoon and dig in.



AL BREISA

Aldo

DOLCETTO D'ALBA

