



# Dolcetto d'Alba DOC

**Municipality and production area:** Monforte d'Alba - subzone Perno

**Denomination:** DOC

**Vines:** 100% Dolcetto

**Exposure:** South-East

**Alcohol content:** 12%

**Service temperature:** 16-18 °C ca

## Vinification and aging

Grape pressing set aside in favor of destemming, followed by a week of natural, with no added yeast fermentation and maceration of the skins in steel tanks. The wine is then naturally stabilized in tanks positioned outside the cellar during the coldest period of winter. It is not clarified nor filtered. The wine is then aged for 6 months in stainless steel tanks, followed by around 2 months of bottle aging.

## Tasting notes

Ruby red color with lively violet hues. Fresh, pleasantly fruity and slightly herbal bouquet. Good and well balanced structure.

## Pairings

Dolcetto, an everyday wine for the Langa. Goes well with every course, from the appetizers to the cheese plates. Good to drink in every season.

Size: 0.75 lt  
Size: 1.5 lt

Bottles produced: 2000 ca  
Bottles produced: 100 ca

  
CA'PRESS