



Viticoltori dal 1914

MONFERRATO DOC DOLCETTO



PRODUCTION AREA: Costigliole d'Asti

SOIL: Sandy, clayey and calcareous.

CULTIVATION SYSTEM: The traditional Piedmontese "Guyot".

YIELD PER HECTARE: 90 quintals

AVERAGE AGE OF WINES: 10-25 years

GRAPES: 100% Dolcetto

VINIFICATION AND AGEING: Selection and early picking of the grapes followed by a soft pressing (performed with nitrogen press). The maceration follows the usual times (6/7 days) at a temperature of 25°. The ageing takes place in stainless steel tanks for 4 months and after in the bottle for at least 1 month

COLOR: Ruby red with violet reflections.

FRAGRANCE: Intense, red fruit with evident hints of cherry.

FLAVOUR: Soft, harmonious, velvety with a typical bitter after-taste. Characterized mainly by fruity notes.

ALCOHOL CONTENT: 13%

TOTAL ACIDITY: <5,5 gr./l

RESIDUAL SUGARS: 1 gr./l

PAIRINGS: Simple meals, meats and cheeses. Ideal to accompany the whole meal.

SERVICE TEMPERATURE: 18-20°C

AWARDS

2023 LUCA MARONI > 93 PUNTI (ANNATA 2021)

N.B. We don't use herbicide in the vineyards and the bottled product has a low quantity of sulphites.