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It is a young and fresh wine, immediately ready to drink.

It matures in 50hl steel tanks for 9 months. A pleasant and velvety Dolcetto with ruby red colour and with fresh and fruity bouquet.

grape variety: Dolcetto d'Alba

production area: Monforte d'Alba, Fraz. Castelletto

soil type: mainly clayey and calcareous marl **exposure and height:**North, 350 metres above sea level

food pairing: cold meats, starters, pasta course, white meat and pizza

> Dolcetto d'Alba DOC