



Monferrato Dolcetto DOC



Classification:	Monferrato Dolcetto DOC
Name:	Monferrato Dolcetto
Production area:	Bricco Quaglia hills in Bionzo, a small hamlet of Costigliole d'Asti.
Vineyard:	Bricco Quaglia
Grape variety:	Dolcetto 100%
Vine density:	6000 per hectare
Vine age:	8 - 10 years
Training method:	Guyot
Sun exposure:	south / south-east
Soil:	calcareous base, mixed clay
Yield:	9000 kg per hectare
Annual Production:	6-7000 bottles
Vinification:	Manual harvest at the end of September. Soft pressing of the grapes, followed by fermentation with the skins for 7-8 days in vessels with temperature control
Aging:	in inox steel vessels at controlled temperature for 8 to 9 months
Color:	ruby red with purple hues, tends to acquire brownish hues with aging
Bouquet:	intense aroma of red fruits, with pronounced undertones of cherry
Palate:	a wine of notable intensity and harmony, has a distinct almond-like finish that distinguishes dolcetto wines
Alcohol content:	12,5°
Serve at:	16/18° C
Aging potential:	2 - 4 anni
Food pairings:	Perfect company for an entire meal, from the starter to the cheese platter, it pairs particularly well with cured meats, hearty pasta dishes, and cheeses young & aged.