



Dolcetto d'Alba DOC Bio

One of Langhe's historical vineyards, everyday's wine, the "company wine". Always present in the family business, today partly has new clones and 35-years-old vineyards.

A strong-personality vine, non able to stand up to the heat: the soil should not have too much water and the harvest should be well-targeted. So, a vineyard difficult to tame, but able to produce a great wine.

Vinificated in purity with a 6-8 days long maceration, in-air must reassemblies, at the end of alcoholic fermentation follows the malolactic one in thermal tanks. Then the necessary decantings shall be made: it rests during the in-steel period, to get to the first filtering in spring. The wine is bottled around the middle of April with low sulphite levels, reducing the use of clarificators. So we obtain a strong-personality wine, intense ruby red with a firm structure, where the scents rule the roost, with hints of red fruits, sour cherries and blackberries.

Inside mouth it's dry, slightly tannic with a softness intensified throughout time, harmonious with the right acidity, a bitter hint in aftertaste and never sweet.

It matches the whole meal, but in particular first courses with fresh and stuffed pasta, gravy sauces, ideal with sage butter "Ravioli al Plin".

To be served at room temperature in a large, narrow-mouth glass.