

AZIENDA AGRICOLA
LA SPINONA

DOLCETTO D'ALBA DOC



Dolcetto d'Alba is a ruby red wine to be drunk young. Ideal for the whole meal, it smells pleasantly fruity, with hints of fresh fruit and violet. The taste is dry with an almond aftertaste. It is a simple and elegant wine.

GRAPE VARIETY: 100% Dolcetto.

VINEYARD AREA: 2.5 hectares.

HARVEST: mid / late September. The grapes are harvested by hand in perforated baskets to allow air to pass through the bunches. The pressing is soft.

FERMENTATION: "pied de cuve" with selected yeasts and 6-7 days of fermentation at a controlled temperature (27°C) with open repressing of must over the grape dregs at key stages in the process. Racking and gentle pressing to obtain only the best wine. Natural malolactic fermentation in a temperature-controlled environment (20°C).

AGEING: from 8-12 months in stainless steel vats.

REFINING: in the bottle from 3-6 months in a temperature-controlled environment.

COLOUR: ruby red.

BOUQUET: fruity, with hints of fresh fruit and violet.

TASTE: dry, with an almond aftertaste.

ALCOHOL: 12% to 13% Vol. (Depending on the vintages)

TO BE SERVED WITH: appetisers, first and main courses.

AZ. AGR. LA SPINONA

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