



Dolcetto d'Alba Tre Vigne 2016

Designation: Dolcetto d'Alba DOC

Grapes: 100% Dolcetto d'Alba.

Winemaking: the grapes are selected from vineyards located in Langhe region with an average of 4500 plants per hectare, with a production of 50 hl/ha. Soil is limestone-clay.

The wine is fermented in stainless steel to preserve Dolcetto's black cherry, raspberry and blueberry fruit aromas. Malolactic in steel vats.

Aging: Stainless steel.

Description: Purple red colour, the Dolcetto has black cherry, raspberry and hint of blueberries aromas. An unoaked wine, this medium bodied red has soft tannins, moderate acidity and good balance.

Food Pairings: Grilled vegetables and casual dishes such as pizza, deli sandwiches and light pasta dishes.

