



Dolcetto d'Alba Tre Vigne 2013

Designation: Dolcetto d'Alba DOC

Grapes: 100% Dolcetto d'Alba.

Winemaking: The wine is fermented in stainless steel at fairly cool temperatures to preserve Dolcetto's black cherry, raspberry and blueberry fruit aromas. Prior to malolactic fermentation it settles to draw out the color and richness. The wine is then racked into different stainless steel tanks for natural clarification prior to bottling.

Aging: Total aging of 10 months in Slovenian oak. Bottled unfiltered.

Description: Purple red color with a light blue hue, the Dolcetto has aromas of black cherry, raspberry and hint of blueberries and minerals. 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.

Alcohol: 13.00 Alc. by vol.

Total Acidity: 5.50 g/l

Total dry extract: 25.70 g/L

