



Dolcetto d'Alba Tre Vigne 2020

Designation: Dolcetto d'Alba DOC

Grapes: 100% Dolcetto

Winemaking: the grapes are selected from vineyards located in the Langhe region with an average of 4,500 plants per hectare in Guyot training system. Clayey limestone soil. The wine is fermented in stainless steel for about one week with frequent "délestages" for colour extraction and several daily pumping overs. Malolactic takes place in steel vats.

Aging: Only stainless steel tanks.

Description: Purple red colour with light blue hues. Blackberry and raspberry aromas. Mineral and blueberry notes. Medium-body, soft tannins, moderate acidity and good balance.

Food pairings: Grilled vegetables and casual dishes such as pizza, sandwiches and pasta with light sauces.

