

Vietti



Dolcetto d'Alba Tre Vigne 2005

Designation: Estate-bottled Dolcetto d'Alba DOC

Region: Alba, Piedmont, Italy

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.

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: 14% Alc. by vol.

Total Acidity: 5.6g/l

Bottles: 19,800



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