

DOLCETTO D'OVADA

Dolcetto grapes of our vineyards in the hills of Rocca Grimalda. After 8-10 days of maceration finishes fermentation in steel containers where maturation continues until spring. Bottled young to express all its exuberance.



Name

Dolcetto d'Ovada D.O.C.

Vines

Dolcetto

Soil

Silt and sand with a slight amount of clay, altitude 200 m above sea level

Production technique

Grapes picked by hand at the end of September. After fermentation, refining takes place in steel containers for at least eight months. Bottling in late spring.

Organoleptic qualities

Deep ruby-red colour, exuberant perfume of red fruit. To the palate it is soft and harmonious with a pleasing almondy taste.

Alcohol content 13,10%vol

Food combination and serving

Best drunk within 3 years, served with grilled or roasted red meats. Serve in large glasses at 18°C.

