

DOLCETTO D'OVADA SUPERIORE DOCG

From the oldest vines of grape Dolcetto of our hill of Rocca Grimalda exposed to south east. This wine after fermentation on skins , is refined in wood barrels and barriques. Suitable for ageing.



Name

Dolcetto d'Ovada Superiore D.O.C.G.

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, it is refined in 32 hl wooden barrels, tonneaux and barriques for at least one year. This is followed by a subsequent period of a few months in steel before bottling.

Organoleptic qualities

Deep ruby-red colour, rich perfume of ripe red fruit. It strikes the palate with its harmony and fullness, which blends well with the slightly spicy taste.

Alcohol content 13,80%vol

Food combination and serving

It is well suited to ageing in a fresh place and best enjoyed with furred game and strong, seasoned cheeses. Serve in large glasses at 18°C.

