

DOLCETTO D'ALBA DOC DABBENE®

GRAPE: 100% Dolcetto

VINIFICATION AND AGEING: Soft crushing of the grapes. Fermentation with indigenous yeasts for about 8 – 10 days in temperature-controlled stainless steel tanks, during which pumping over is carried out at regular intervals to ensure optimal extraction of the colour and tannins contained in the grape skins. This is followed by racking and malolactic fermentation. The wine is then stabilised during the winter, filtered and bottled in early spring.

SENSORY FEATURES: Deep red colour. The bouquet is young and fresh, with scents of fresh fruit typical of the grape variety. On the palate it is young, vinous and crisp.

SERVING TEMPERATURE: 16 – 17°C

