

# Dolcetto d'Alba

GRAPE VARIETY: 100% Dolcetto

PRODUCTION ZONE: Neive

CRU: Serraboella

LOCATION: Southwest

ALTITUDE: 350 m above sea level

SOIL COMPOSITION: calcareous

AVERAGE VINE AGE: 20 years

YIELD PER HECTARE: about 4500 Kg

PRUNING: upwards Guyot training

FERMENTATION AND MACERATION: in steel vats at controlled temperatures

AGEING: 9 months in steel vats

FIRST VINTAGE: 1964

SERVE WITH: cold cuts, pastas and soups, white meats