

FRATELLI DOGLIANI

Dolcetto d'Alba DOC

Classification

Red wine D.O.C.

Grape Variety

Dolcetto.

Area of Production

Dolcetto is cultivated throughout the Langhe hills around Alba.

Harvest

From the 20th to the 30th of September.

Vinification and refinement

Red wine making with maceration on the skins for up to 8 days in stainless steel tanks.

Tasting notes

Ruby red, tending towards violet reflections, especially in the foam. Vinous, pleasant and fruity.

Dry, rich, full, mellow flavour from which emerges an elegant slightly sharp but not unpleasant taste with a good, well-balanced body.

Food pairing

Ideal with pasta, meat and game.

Aging

Wine suitable to be consumed fresh and young.

Serving temperature

16/18°C.

