



## GRAPE

Dolcetto.

## ORIGIN

The vineyards are located in the villages of Castiglione Tinella and Santo Stefano Belbo.

## SOIL

Marls and sand.

## VINIFICATION

The grapes are hand-picked and collected in baskets. The bunches are pressed and destemmed right after the harvest. The wine ferments with **maceration** of the skins in **stainless steel** vessels for 8 days. After the racking it carries out the malolactic fermentation still in stainless steel tanks, without been decanted. After been transferred for a few times, it rests for the whole Winter season. At the beginning of Spring, it's bottled and rests for three months before being sold.

## REFINEMENT/MATURATION

6 months in stainless steel vessels and at least 3 months in the bottle.

## TASTING

Pale ruby red with purple shadows. Intense nose with a note that goes back to the land of Moscato, where it comes from. Medium body despite the good alcohol level with a very pleasant mouth.

## PAIRINGS

The ideal red wine for aperitivo, it goes well with traditional appetizers like battuta al coltello (raw, manually cut meat) and first courses like agnolotti burro e salvia (fresh pasta filled with meat or vegetables and seasoned with butter and sage).

TERESA SORIA

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