



# i somelieri

## MONFERRATO DOC DOLCETTO

**GRAPE VARIETY:** Dolcetto

**HARVEST:** third ten days of September.

**VINIFICATION:** traditional red-wine making, grapes destemming, squeezing and maceration on peels over 6-7 days.

Controlled temperature fermentation, subsequent drawing off and malolactic fermentation. Refining in stainless steel tanks.

### TECHNICAL INFORMATION

**ALCOHOL:** 13% vol

**ACIDITY:** 5,5 g/l tartaric acid

### ORGANOLEPTIC FEATURES

**COLOR:** intense ruby red with purple glints.

**SCENT:** fruity with hints of cherry and raspberry.

**TASTE:** soft and velvety, well-bodied. Slightly bitter aftertaste.

**IDEAL SERVING TEMPERATURE:** 16 - 18°C