

Dolcetto d'Alba Campo Rosso



The vineyard

Surface area: 1 hectare
Plants sown: 100% Dolcetto
Year planted: 1975
Altitude 280 m above sea level
Exposure: south - southwest
Position: hillsides
Type of terrain: marly – calcareous
Slope of terrain 25-30%

The production process

Vinification took place with traditional methods and the maceration with the skins lasted 6 days. Following alcoholic fermentation, it was kept at an optimum temperature (23°C) to facilitate malolactic fermentation.

This is a fresh wine, ready to drink, that perfectly embodies the quintessence of the rural tradition of Piemonte.

The wine

Colour: ruby red with violet-garnet highlights.

Bouquet: good intensity, fruity, with notes of blackberries and raspberries.

Flavour: the wine is dry, flavourful, warm, good body and persistence, with distinct fruity notes, with subtle and pleasant tannins

Suggested pairings: a typical table wine, Dolcetto d'Alba is particularly good with flavourful first courses and white meats.