



DOLCETTO d'ALBA Rutuin

Variety: Dolcetto 100%

Vineyards: located in La Morra, in the Rocchettevino cru', in piemontese dialect Rutuin.

Exposure: hilly, with solar exposures to the east, at 300 m above sea level

Terrain: clayey-calcareous

Yield per hectare: 56 hectoliters (hl)

Average age of vineyards: 45 years

Density/hectare: 6000 vines

Annual production: 5.000 bottles of 0,75 liters.

Wine making: maceration at a controlled temperature of 28°C, with residence of the must on the skins for 6-8 days.

Ageing: the wine is aged for 9-12 months in steel vats.

Alcohol content: 13,0 - 13,5 % by vol.

Acidity: 5,2 – 5,6 grams/liter

Longevity: 3-4 years

Tasting notes: wine with an intense ruby red color. On the nose it shows notes of cherries and red berries. The taste is full bodied and fruity, with delicate mineral traces and medium integrated tannins. Ample and persistent finish.

Gastronomic combinations: it is ideal served at 16°C with cold cuts, pasta and white meat dishes.