

Our wines

# Monferrato Dolcetto D.O.C.



**Municipality of production:** San Damiano d'Asti

**Variety:** 100% Dolcetto

**Exposition:** East / South-West

**Harvest:** mid-September, manual Harvesting

**Training system:** Cordon Training

**Pruning:** Guyot

**Yield per hectare:** 75 quintals

**Winemaking:** Fermentation and maceration with skin contact for 6-8 days in stainless steel barrels

**Ageing:** 6 months in stainless steel barrel – 3 months in bottle

**Sensory characteristics:** Ruby red colour with purplish hues; intense and vinous perfume with delicious fruity scents; dry taste with a light bitterish aftertaste.

**Alcohol:** 12,5%

**Service temperature:** 18-20 °C

# FG

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