



Dolcetto d'Alba Trevie 2023

Designation: Dolcetto d'Alba D.O.C.

Grape variety: Dolcetto 100%

The grapes are sourced from vineyards located in the hills of the Langhe region, with an average density of 4,500 Guyot-cultivated vines per hectare. Limestone and clay-rich soil.

Winemaking: the grapes are harvested by hand in and around early September. Fermentation takes place in steel containers for around a week, with several délestages, to extract the color, and daily pumping-overs. Malolactic fermentation takes place in steel containers.

Ageing: in steel tanks only.

Description: purplish-red color with subtle violet hues. Aromas of dark fruit like blackberry and raspberry. Notes of minerals and blueberry. Medium-bodied, with soft tannins, moderate acidity and good balance.

