

Dolcetto d'Alba D.O.C.



The harvest of Dolcetto d'Alba is made in the middle of September. The premature harvest is still affected by the heat of summer and, with a careful selection of the grapes, a wine with low acidity and pleasant on the palate is obtained. The grapes arrived in the cellar are pressed into stainless steel tanks and left to macerate on the skins with frequent pumping over to obtain the its characteristic color.



Grape variety: 100% Dolcetto
Type of soil: Calcareous clay
Elevation: 300 m above sea level
Plantation: Guyot
Alcohol: 13°-13,5°

Dolcetto d'Alba is a dry wine, medium bodied with a delicate bitterish veins. It harmonized soon but remaining full, fragrant and pleasantly vinous. It has an intense color tending to purple. Present a fresh and fruity scent with herbaceous notes while the taste is full and enveloping with little acidity. It goes well with traditional dishes but also with more elaborate recipes, a complete wine suitable for any palate.



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