



## DOLCETTO D'ALBA – DOC 2014

**Varietal:** 100% Dolcetto estate-grown grapes from our Dolcetto vineyard, in the cru of “Sori Rocca”

**Exposure:** The vineyard has a particularly good exposure (east/south east, steep and airy) and the wine made from these grapes full expresses the terroir.

**Harvest:** During the ripening of the grapes we thin out the bunches to optimize the yield and then hand-select them before they undergo soft crushing.

**Alcohol Content:** 14.0% vol.

**Vinification:** Complete malolactic fermentation takes place in steel. The wine is then cold stabilized and prepared for bottling.

**Color:** Bright ruby red with obvious violet highlights

**Nose:** Intense, persistent, fresh, fruity (berries, cherry)

**Taste:** Dry, warm, balanced, of notable structure: perceivable tannins as is correct for this type of wine, with a slightly dry, characteristic almond finish, pleasant to drink.

**Suggested serving temperature:** 16 - 18°C (61 - 65°F)

**Aging/Method of Storage:** At least 5/6 years if stored correctly, away from light, at a cool and constant temperature, in the same horizontal position as when it arrives in its case until the moment of consumption



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