



→ **Grape variety:**  
100% Dolcetto

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→ **Vinification:**  
maceration for 10-12 days

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→ **Aging:**  
8 months in steel vats

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→ **Serve at:**  
14/16 °C

# DOLCETTO D'ALBA DOC 2021

Since the first experiment of its winemaking, in the harvest of 2013, it was clear to those making it that this wine was to be something special: the complexity and elegance of the Dolcetto grape, a centuries old tradition in the Langhe.

A Dolcetto was born with characteristics of harmony and elegance combined with a perfect full bodied balance.

A unique interpretation brought to the wine scene from the vines of the hills where for a long time Dolcetto has been the enological flagship.

The aroma is spicy and intriguing.

The scent of fruity notes quickly saturates the nostrils. The palate is dry, with moderate tannins and a gentle acidity.

Ripe fruit and cloves perceived to the nose pervade the mouth giving immediate pleasure. The finish has a crisp almond aftertaste characteristic of Dolcetto.

A young, fresh and light wine, ready to be drunk.