



## DOLCETTO D'ALBA | SUPERIORE DOC



*The name “Superiore” is given when the wine has at least one year of aging.*

### VINEYARD

For this wine we use the grapes from highest points of two hills, where the soil is light and calcareous.  
Exposure: south/west.

Location	Monforte d'Alba
Grape Variety	100% Dolcetto
Year of planting	1985
Medium altitude	500 m
Average Production/HA*	55 hectolitres
Harvest	+/- third week of September
Alcohol	14%

\*1 HA (hectare) = 2.47 acres

### VINIFICATION

Maceration on the skins for six days.

Maturation: in stainless steel tanks for about five months, then 20% of it ages for ten months in used French barriques.

### TASTING NOTES

The Dolcetto d'Alba Superiore is deep ruby in color. It offers pleasant aromas of blackberries and alcoholic scents of pastry; it presents undertones of smoke and toasted nuts. Medium bodied and rich on the palate; this wine has bright acidity that is complimented by the soft tannins that linger on the palate, creating a long finish.

This wine goes perfectly with roasted and grilled meats as well as cheese.

\*CONTAINS SULFITES\*