



Dolcetto d'Alba Sant'Ambrogio DOC



PRODUCTION AREA The grapes come exclusively from vineyards located in the municipality of Treiso

GRAPES Dolcetto 100%

HARVEST Manual, in boxes

VINIFICATION Soft pressing, maceration at controlled temperature for about 8 days

AGEING 3 months in stainless steel tanks and 3 months in bottle

COLOR Full ruby red color with purple hues

AROMA Fine and intense aroma with nice notes of red fruits

TASTE Full and harmonious, soft with a pleasantly bitter aftertaste

FOOD PAIRING Red and white meat, mushrooms, stuffed pasta

TEMPERATURE For a tasting optimal serving temperature of 16° C

Azienda Agricola Lodali Walter

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