



TENUTA
CAPPALLOTTO
CANTINA

DOLCETTO D'ALBA D.O.C.

GRAPE VARIETY

Dolcetto 100%

PRODUCTION AREA AND CHARACTERISTICS

The grapes come from the hills around Alba. Among the areas of provenance we mention Madonna di Como, in Alba and Diano d'Alba. The geological conformation of the land and exposure of the selected vineyards result in high quality, desirable grapes.

YIELD PER HECTARE

60 hectolitres.

VINIFICATION

The hand-harvested grapes are destemmed and soft crushed. Alcoholic fermentation takes place in temperature-controlled stainless steel tanks at a maximum of 20°C. Maceration lasts about 10 days.

AGEING

A vintage wine, it is ready for bottling at the beginning of the year after harvest.

SENSORY PROPERTIES

Deep ruby red. Marked almond and violet scents on the nose. In the mouth it is winery, fresh and slightly bitter, as is typical of this variety.

ACCOMPANIMENT

A wine for every day, it goes well with all courses, from appetizers to uncomplicated main dishes.

SERVING TEMPERATURE

18 C°.

ALCOHOLIC STRENGTH

12,5 % Vol.

