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A R P A T I N

DOLCETTO D'ALBA DOC

DESCRIPTION

The slopes on the hills climbing up from Alba have always provided ideal growing conditions for the Dolcetto vine.

The wine is made in keeping with the strictly traditional method in order to preserve its typical qualities.

A youthful character is reflected in its bright and intense colour showing ruby and purply shades, lush, fruity nose conjuring up cherry and plum, and delicate taste. The varietal's distinctive traits are light tannins and an almondy aftertaste, giving this wine good structure and length.

Dolcetto d'Alba is one of the wines which is most associated with Piedmontese culture and daily life, and it is a versatile match for all the traditional local dishes and for aperitifs with cold cuts and cheese.

TECHNICAL SHEET

VINEYARDS: various, located in the nearby Alba

VARIETAL COMPOSITION: 100 % Dolcetto

HARVEST PERIOD: mid-September

VINIFICATION AND AGEING: crushing of the grapes, fermentation and maceration in steel. The wine evolves for 6-8 months in steel, followed by a period of ageing in bottles stored horizontally in underground cellars.

ALCOHOL: 12.5-13%

COLOUR: bright ruby red with purplish highlights

NOSE: red fruit, including cherry and plum, floral notes of violet and a characteristic almondy aroma.

TASTE: warm and delicate, slightly tannic with a nice-long finish and vinous aftertaste

FOOD PAIRINGS: cold cuts and cheeses, hot and cold appetizers, and delicate starters.

