



DRY WINE / LE CASSETTE DI ALICE



## Dolcetto d'Acqui d.o.c.

🔴 RED DRY WINE

**Colour:** red purple and violet.

**Aroma:** rich and intense with clear notes of red and blue berries with a hint of violet flower.

**Palate:** dry and smooth, slightly bitter finish, typical of dolcetto grape, due to the soft tannins, medium -bodied easy drinking wine.

**Region:** the Monferrato hills in the south of the province of Alessandria, Piemonte. South West aspects at altitudes between 250 and 400m. Limestone-clay soil.

**Vineyard:** Piemonte low Guyot trellis. Average age of vines 25 years. Planting density 4,000-4,500 vines/ha.

**Wine making:** 5600 Lt/ha. The grapes (100% Dolcetto) were hand harvested in mid-September. Fermented in stainless steel tanks at 25°C, pressed when dry and racked to stainless steel tank for malolactic fermentation and 6 months ageing prior to bottling preparation.

**Conservation:** keep it in dark places, with a constant temperature (10° - 15°).

**Analytical data:** alcohol 12,50 % vol, total acidity 4,60 g/l.

**Service temperature:** 16° - 18°C.

**Packaging:** in cases of 6 and 12 x 750-ml bottles.



CAMPAIGN FINANCED ACCORDING TO EU REG. N. 1308/13