



DRY AROMATIC WINE / **FLAGSHIP WINES**



MonteRidolfo

🔴 ACQUI D.O.C.G. DRY

Colour: Light ruby.

Aroma: Powerful aromas of roses, strawberry and raspberry with a delicate hint of musk that reminds geranium flower.

Palate: Dry, elegant and smooth with a persistent aromatic aftertaste and final light soft tannins that give persistence.

Production area: This wine come from Monteridolfo, a south/south -east facing hilly slope at about 350 meters of altitude with limestone-clay soil.

Grape: 100% Brachetto grape.

Wine making: The fruit was hand harvested at the beginning of September softly pressed and fermented with skins under temperature control in stainless steel tanks.

Aging: 6 months in stainless steel tanks and 3 months in bottle.

Analytical data: Alcohol 12,5 % vol, total acidity 6,00 g/l.

Serving temperature: 12° - 14°C.

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



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

Cantina Alice Bel Colle Società Cooperativa Agricola

Regione Stazione, 9 - 15010, Alice Bel Colle (AL) -T +39 0144 74103 - info@cantinaalicebc.it

cantinaalicebc.it