

Dolcetto d'Alba DOC Vigna Bricco Mirasole®



Grape-variety: Dolcetto

Vineyard: Vigna Bricco Mirasole® in Castiglione Falletto (CN)

Grape Harvest: Middle of September.

Wine-making process: Traditional-style, floating cap fermentation at a controlled temperature of selected, thinned estate-grown grapes. Unoaked, stabilized in inert tank.

Expected cellar life: 5/8 years

Bottling: After one year following the vintage

Tasting notes:

Colour: deep ruby-red tending to violet;

Nose: winery, strong, fruity, varietal;

Taste: very dry, typically bitterish, intense, elegant, well-balanced, full of personality and stuffing; a big wine.

Type of bottle: Albeisa

Serving temperature: 16/18°

Storage: Lying down in cool, dark surroundings

Pairings: This wine can be served throughout a meal, but is particularly recommended with red and white meats in general, soups, pasta and risottos.