

DOLCETTO D'ALBA DOC



Cantina Vignaioli ELVIO PERTINACE s.c.a.
Loc.tà Pertinace 2 - 12050 Treiso (CN)
TEL. +39 0173 442238 Fax. +39 0173 442238
e-mail: pertinace@pertinace.it - www.pertinace.com

DOLCETTO D'ALBA DOC

A splendid fragrant, fruity dry red wine made by vinifying the best grapes grown on our vineyards. It is a very-well structured, elegant wine packed with aromas and flavours. It is recommended with all the dishes of our cuisine, from the appetizers right through to the cheeses: the "everyday" wine of the people of the Langa.

Town: Treiso.

Solar Exposure: South-east.

Vine: Dolcetto.

Breeding kind: Arched-cane Guyot system.

Wine making: The grapes are picked and selected when they are fully ripe, and the vinification is begun immediately. The must ferments on the skins for 5-6 days at a temperature of approx. 28° C. The malolactic fermentation is developed immediately after racking. The wine is stored in stainless steel tanks until bottling.

Colour: Very intense ruby-red with nice violet highlights.

Fragrance: Vinous and fragrant at the same time; fruity, very full and persistent.

Taste: Dry, well-balanced, pleasantly bitterish; well-structured and elegant an easy-drinking wine on account of its.

Surface: 21,46 Ha.

Power of Wine for hectare: 63,00 Hl



pertinace.in-wine.com

A New Way to Watch Wine!

Il vino così non si era mai visto!

