

DIEGO CONTERNO

DOLCETTO D'ALBA DOC

Overview: This wine comes from the vineyards of Monforte d'Alba. The plot has a south-southwest exposure, and the carefully selected grapes give the Dolcetto d'Alba a fresh taste and good structure. It is a wine that is best when consumed young, however, its rich aromas are maintained with age which allows this Dolcetto to be appreciated even 2 years after bottling.



Grape Varietal: Dolcetto d'Alba from the town of Monforte d'Alba, with southern exposure at about 550 m s.l.m.

Soil: Clay, calcareous marl, and tufa.

Cultivation System: Guyot

Annual Production: 50 hl/ha

Alcohol Content: 13%

Total Acidity: 5.1 g/l

Total Extract: 24.0 g/l

Residual Sugar: 1.9 g/l

Tasting Notes: Ruby red with violet hues; the nose is vinous, intense.

Food Pairings: Appetizers, meats, cheeses, carpaccio, stuffed peppers, stuffed agnolotti pasta, rolls, stew