



Dolcetto d'Alba

denominazione di origine controllata

Dolcetto has always been part of the history of Langa and is the everyday-drinking wine: our grandparents always say that “a meal cannot be considered a proper one without a glass of Dolcetto”. The name takes its origin from the characteristics of the grape variety which is known for its sweet and delicious flavour, not from the characteristics of the wine that is always dry.

Dolcetto is purple-colored with pronounced vinous to fruity aromas of red fruits, blueberry, raspberry. It is dry on the palate and shows a good structure, softness and freshness with a finely tannic and unique finish.

Grape variety Dolcetto 100%.

Vineyards these are located in the municipalities of Grinzane Cavour and Alba.

Altitude between 200 – 350 m.a.s.l.

Exposure South – South East.

Soil lean and shallow soil where the vine finds the ideal conditions to produce to produce balanced bunches and to reach ideal ripening.

Harvest harvest is done by hand in the first 10 days of September.

Winemaking the fresh grapes are destemmed and fermented at low temperature in order to preserve the fruity aromas and flavours. The cap is managed through light punch downs which are carried out daily.

Ageing both the malolactic fermentation and the refinement are carried out in 70 years old concrete tanks without any stabilization or fining. The wine is bottled at the end of the spring so that it spends a couple of months in bottle before being released in autumn.

Food pairing appetizers, cold cuts, starters, salads, pasta with tomato sauce and white meat.

Serving temperature 16-18 °C. It can also be enjoyed cooler during the summer.



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